



AMUSE BOUCHE

Asparagus & Tomatoes
basil crystals

APPETIZER

Steak Tartare
saffron white wine gelée, smoked green asparagus, cured egg yolk, garden arugula aioli, grilled country bread

Smoked Trout Crepe Cake
nasturtium aioli, mussels escabeche, saffron pickled mustard seeds

Baby Turnips Carpaccio
pickled strawberries relish, caramelized shallot mousse, chili crackle, nasturtium

SALAD

Tomatoes
heirloom cherry tomato salad, barnsley farm lettuce medley, tomato water vinaigrette, burrata espuma, balsamic pearls

Watermelon & Crab
compressed watermelon, crab salad, cucumber ketchup, basil

ENTRÉE

Beef Coulotte
top sirloin cap steak, charred spring onions, garden garlic custard, georgia chanterelles beef chicharron

Pheasant
fried pheasant, herb dumplings, sorghum popcorn, peanut butter gravy

Tiger Prawns
jumbo tiger prawns, shrimp fritter, asparagus purée, oven-dried tomato conserve, pancetta sumac vinaigrette

Trout
north carolina trout, benne seed crust, cornbread purée, peas & hominy succotash, benne oil

DESSERT

Sticky Toffee Donut
chocolate soil, bourbon whipped cream, toffee sauce

Strawberry Tart
white chocolate ganache, rhubarb strawberry gelée, black cherries coulis, kirsch cherry sherbet

Peachy Rum Baba
peachy chantilly, peach ice cream

Chef's Trio of Daily Ice Cream & Sherbet
smokey dark chocolate ice cream, smoked pecan bourbon ice cream, peach ice cream, kirsch cherry sherbet, watermelon lime sherbet

THREE COURSES
Eighty



FOUR COURSES
Ninety

Executive Chef Nicolas Lebas

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL FOOD AND BEVERAGE ORDERS.
CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENU VALID JULY 1 - 31, 2021



LOCAL FARMS

Our chefs work in our gardens and develop strong connections with local farms, ensuring the freshest available ingredients are incorporated into the Rice House menu which changes frequently.

A few of the local farms featured on this week's menu include:

Barnsley Farm, Adairsville, GA

Located on property at the Barnsley Farm, our chefs tend our kitchen garden to incorporate ingredients grown on-site into our menus. Nearby, bees are buzzing at our on-site hives to produce our own honey.

Tucker Farms, Rome, GA

Tucker Farms is a predominantly restaurant-supported farm located in Rome, Georgia. They grow specialty lettuces, greens, and herbs as well as seasonal garden vegetables. Produce is available to chefs across the metro Atlanta, Northwest Georgia North/Central Alabama, and Tennessee markets. They enjoy partnering with chefs, and working with restaurants, who embrace sustainability and a seed-to-plate philosophy.

Ridgefield Farm, Brasstown, NC

All of our beef has been grown on our family's Ridgefield Farm since we decided to expand in 1998, forming Brasstown Beef. Our family farm in Brasstown, NC has worked for decades to ensure that we are providing America's Best Beef, and we're proud of the simple, pure goodness we serve to our people! The consistency in flavor and tenderness of our beef result from humane treatment in a sustainable environment.

Sweet Grass Dairy, Thomasville, GA

Founded in 2000, by Al and Desiree Wehner, Sweet Grass Dairy creates artisan cheeses including the award winning Green Hill and distributes its cheeses across the U.S. In 2005, Sweet Grass Dairy was purchased by the Wehners' daughter Jessica and their son-in-law Jeremy Little.

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