



### AMUSE BOUCHE

Beef Tendon Chicharron  
pimento cheese & 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, mussel escabeche, saffron pickled mustard seeds

Hakurei Turnips Carpaccio  
pickled strawberries, 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  
brasstown strip loin, caramelized cipollini onions, rhubarb butter, cold cream of asher blue cheese

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, green gumbo

### DESSERT

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

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

Rum Baba  
raspberries, lime rum syrup, hazelnut meringue, coconut sherbet, toasted coconut

Chef's Trio of Daily Ice Cream & Sherbet  
pistachio ice cream, smokey dark chocolate ice cream, smoked pecan bourbon ice cream, coconut sherbet, 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 JUNE 10 - 27, 2021



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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