



AMUSE BOUCHE

Beef Tendon Chicharron
pimento cheese & basil crystals

APPETIZER

Chilled Cream of English Peas
crispy goodnight brothers country ham & boiled peanuts

Crudo

sea bass, nasturtium smoked aioli, fermented cucumber & apple, saffron pickled mustard seeds

Bison Short Rib Tortellini

wilted beet greens, smoked yellow beet chips, slow oven-dried tomato conserve, pickled green garlic

SALAD

Tomatoes

heirloom cherry tomato salad, green tomato jelly, tomato water, burrata espuma, nasturtium granité

Beets

roasted & raw beets, tucker farms pickled romanesco, shaved radishes, crispy chicken skin, cipolini onions, jalapeño cornbread, honey-smoked black pepper vinaigrette

ENTRÉE

Tiger Prawns

jumbo tiger prawns, watercress purée, micro parsley, country ham sumac vinaigrette

Sea Bass

black sea bass, cornbread purée, green gumbo, charred onion petals

Boar

grilled boar tenderloin, seasonal mushroom soubise, herb dumplings, peanut butter gravy

Beef

brasstown filet of beef, spring fava bean purée, mustard onions, rhubarb butter, homemade steak sauce

DESSERT

Chocolate Pistachio Panettone

rhubarb berry gel, honey-lavender whipped cream, pistachio ice cream

My Parisian Flan

black cherry coulis, vanilla whipped ganache, smoked pecan bourbon ice cream

Rum Baba

raspberries, lime rum syrup, hazelnut meringue, coconut sherbert, toasted coconut

Chef's Trio of Daily Ice Cream & Sherbet

pistachio ice cream, calvados ice cream, smoked pecan bourbon ice cream, coconut sherbet, chocolate-orange sherbet, mango 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 MAY 6 - 29, 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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MENU VALID APRIL 1 - MAY 1, 2021