



## NEW YEAR'S EVE

Available 5:30 to 10 p.m.

Four-Course Menu

\$110

price excludes tax & service charge

### AMUSE BOUCHE

foie gras | grape-apple chutney | brioche

### APPETIZERS

Parsnip Cream

foie gras croquette, truffle oil

Oysters

crispy focaccia fried oysters, fermented cucumber, watercress, horseradish-lime mayonnaise, dill oil

Duck Pastrami

pickled mushrooms, walnut crunch, frisée, parmesan aioli

### SALAD

Tucker Farms Baby Beets

pickled beets, horseradish foam, grilled escarole, sorghum snow, mizuna, oat cracker

Pumpkin

roasted pumpkin, charred onions, semi-dried tomatoes, parsley, sumac dressing

Lyonnaise Salad

frisée, pork belly lardons, croutons, pickled red onions, poached egg, maple-bacon vinaigrette

### ENTREES

Risotto

butter-poached lobster, pumpkin, pecorino, squid ink coral

Bass

striped bass, creamy white grits, red onion smoked bacon fondue, oven-dried pickled tomatoes

Lamb

sous vide lamb rump, roasted parsnip, eggplant confit, king oyster mushrooms, chocolate jelly

Beef

wagyu beef strip loin, butternut squash, shiitake mushrooms soubise, caramelized onion jus

### DESSERTS

Caramel Panna Cotta

gingerbread, pickled cherry coulis, chocolate soil

Chocolate-Orange Mousse

spiced fruit brioche, black pepper yogurt ice cream

White Chocolate Cranberry Bread & Butter Pudding

cranberry suzette, bourbon-poached raisins

**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 DECEMBER 31, 2020**



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

**Goodnight Bros Country Ham, Boone, NC**

Goodnight Brothers has been specializing in the art of dry curing hams since 1948. Their focus is on curing, aging, de-boning slicing and packaging country ham for the food service and retail industries.

**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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