



## VALENTINE'S WEEKEND

### AMUSE BOUCHE

halibut croquette | ossetra caviar | chives cream | chervil

### APPETIZERS

Lobster Bisque

butter-poached lobster, black truffle

Shrimp Beignets

cucumber-pepper mignonette, citrus crème fraîche, basil

Pan-Seared Foie Gras

pickled mushrooms, shaved walnut caramel, black garlic coulis, brioche

### SALAD

Lyonnaise Salad

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

Cauliflower Textures

shaved cauliflower, pickled romanesco, cauliflower & gouda purée, watercress

Mushroom Salad

local mushrooms, wild baby arugula, red onions, sweet grass asher blue cheese, fig balsamic vinaigrette

### ENTRÉE

Lobster Tortellini

grana padano, chestnut purée, caramelized salsify, bacon foam, chicken skins

Smoked Halibut

langoustines, celery root purée, butter leek, langoustine tarragon jus

Duck Breast

sous vide duck breast, parsnip purée, roasted mushrooms, juniper jus

Filet Rossini

brasstown filet of beef, foie gras, tartiflette, local mushroom soubise, cognac jus

### DESSERTS

Chocolate Mousse

amarena cherry coulis, chocolate soil

Apple Tart Tatin

roasted peach ice cream, honey sabayon

Elderflower Panna Cotta

olive-oil marinated strawberries, lemon meringue

### THREE COURSES

Eighty-Five

### 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 VALENTINE'S WEEKEND FEBRUARY 12-14, 2020



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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