



AVAILABLE JANUARY 15 & 16, 2021 ONLY

AMUSE BOUCHE

alabama cheddar cheese beignet | smoked bacon-onion jam

APPETIZERS

Butternut Squash Cream
black truffle jus, toasted pumpkin seeds

Duck Pastrami
pickled mushrooms, walnut crunch, tucker Farm watercress, parmesan aioli
black garlic coulis, zucchini bread

Lamb Meatballs
creamy grits, olive oven-dried tomato tapenade, mint

SALAD

Romaine
grilled romaine, parmesan custard, anchovy coulis, buttermilk parmesan dressing, sourdough crisp

Acorn Squash
roasted acorn squash, crispy chicken skin, charred onions, whipped cottage cheese
semi-dried tomatoes, parsley, sumac dressing

ENTREES

Quail Risotto
smoked quail, watercress purée, sorghum cured egg yolk, parmesan

Halibut
olive oil poached smoked halibut, mustard greens risotto, red onion smoked bacon fondue
oven-dried pickled tomatoes tartare, eggplant crisp

Lamb
sous-vide leg of lamb, barnsley farm carrots & radishes, eggplant confit
king oyster mushrooms, chocolate jelly, lamb jus

Boar
prosciutto wrapped boar tenderloin, butternut squash fondant, shitake mushrooms soubise
caramelized onion jus

DESSERTS

Caramel Sea Salt Panna Cotta
gingerbread foam, cherry coulis, chocolate soil,

Chocolate Orange Mousse
spiced fruit brioche, black pepper yogurt ice cream

Apple Tart Tatin
caramel dust, hazelnut meringue, calvados ice cream

Chef's Trio of Daily Ice Cream & Sherbet
chocolate peppermint ice cream, black pepper yogurt ice cream
smoked pecan bourbon ice cream, shiso sherbet,

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 JANUARY 15-16, 2021



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.

Ridgefield Farm, Brasstown, NC

All beef produced for Brasstown Beef has been grown out on our farm, and through our family farm. Our family farm in Brasstown, NC has worked for decades to ensure that we are providing Americas 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 environmen

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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