

NEW YEARS EVE DINNER 2018

Optional supplements for any of the courses below:

Burgundy Truffles {\$30/3 grams} • Caviar UGA Siberian {\$20/4 grams} • Caviar Golden Osetra {\$30/4grams}

4 COURSE EPICUREAN TASTING MENU • 95 •

PREFACE:

G V "Southern Good Fortune"

Blackeye Peas & Collard Greens

CHAPTER I:

V Maple Roasted Acorn Squash & Freekah Salad/Kale/Pickled Celery/Feta/
Sherry-Mustard Vinaigrette

*****Supplement Pastrami Cured Magret Duck Breast**10**

CHAPTER II: (SELECT ONE)

*Pancetta Topped Filet of Beef

Asiago Semolina Soufflé/Eggplant Filled Piquillo Pepper/Garlic Rapini/Sauce Périgourdine
~ OR ~

*Crab Topped Salmon

Crispy Potato Nest/Ratatouille/Roasted Fennel/Sauce Choron

INDEX: (SELECT ONE)

Chocolate Decadence/Marshmallow/Baileys/Spiked Raspberries
~ OR ~

Pear Tatin/Mascarpone/Praline Ice Cream/Candied Fig/Mascarpone



6 COURSE EPICUREAN TASTING MENU • 120 •

PREFACE:

G V "Southern Good Fortune"

Blackeye Peas & Collard Greens

CHAPTER I: (SELECT ONE)

G *Yellowtail Sashimi/Cucumber/Yuzu/Kabayaki/Tobiko
~ OR ~

Braised Veal Cheek/Sweetbread-White Bean Ragout/Beech Mushrooms/Salsify

CHAPTER II:

V Maple Roasted Acorn Squash & Freekah Salad/Kale/Pickled Celery/Feta/
Sherry-Mustard Vinaigrette

*****Supplement Pastrami Cured Magret Duck Breast**10**

INTERMEZZO:

G V ADAM'S SUPRISE

CHAPTER III: (SELECT ONE)

*Painted Hills Ribeye of Beef

Asiago Semolina Soufflé/Eggplant Filled Piquillo Pepper/Garlic Rapini/Sauce Périgourdine
~ OR ~

G *GA Olive Oil Poached Black Bass "Sous Vide"

Herb Crumb/Sweet Potato/Yellow Corn & Clam Chowder/Roasted Fennel

INDEX: (SELECT ONE)

"Father Thyme" Lavender Flan/Macaron/Blueberry-Thyme Limoncello
~ OR ~

Chocolate Decadence/Marshmallow/Baileys/Spiked Raspberries
~ OR ~

Pear Tatin/Mascarpone/Praline Ice Cream/Candied Fig/Mascarpone