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EPICO RESTAURANT

FIVE COURSE MENU • 75 •

FOUR COURSE MENU • 60 •

Preface

- ^G Fennel & Sausage Stuffed Quail
Piquillo Pepper/Foie Dusted Potatoes/Minus 8 Vinaigrette

Chapter I (Please Select One)

- ^V MMF Heirloom Tomato Salad
Burrata/Arugula/Basil Pesto/Balsamic/Pate Au Choux Cracker
- ^V Compressed Watermelon Salad
Thomasville Tomme/Cucumber/Balsamic Vinaigrette/Summer Greens
- ^G ^V Smoked & Roasted Beet Salad
Goat Cheese/Stone Fruits/Sorghum Pecans/Buttermilk Crema
- ^G * Pan Seared Sea Scallop
Tasso Ham/Chanterelle Mushrooms & Celery Root Sauté/Corn Cream

Chapter II (Please Select One)

- ^G * Chile Dusted Amberjack
Broccolini/Creamy Hominy/Oven Tomatoes/Lime Butter
- * Filet of Beef
Brussels Sprouts/Cornbread Soufflé/Forest Mushrooms
Richland Rum-Tobacco Onions
- * Tea Brined Cornish Hen
Bacon-Trinity Pea Salad/Turnips & Greens/Bourbon-Cherry Reduction
- * Maple-Miso Glazed Salmon
Baby Bok Choy/ Citrus Risotto/Fennel Tomato Salad

Index (Please Select One)

- Banana Pudding
Toasted Meringue/Vanilla Wafer
- ^G Trio of Chocolate {Brulée • Torte • Ice}
Macerated Berries/Hazelnut Croquant

Looking to Highlight Your Epic Experience!

Supplements: Foie Gras • 15 • Spiny Lobster Tail (6oz) • 20 •

Optional For All Menus: Presented Tableside

CHEF'S DESSERT MOSAIC (For the Table) • 15 per

Includes a Selection of Our Daily Desserts & Liquid Nitrogen

Wine, Beer & Cocktails

FOR THE TABLE

Georgia on My Plate • 18 •

~ A Selection of Georgia's Finest Ingredients ~
Cheeses from Sweet Grass Dairies & Fair Oak Farms
Boiled Peanut Hummus/Sweet Potato Crisps
Accoutrements

The Butcher Board • 19 •

~ Chef's Selection of Cured Meats, Salami's, and More ~
Speck ~ Saucisson Rouge ~ Gin & Juice ~ Prosciutto Di Parma
Finochiona ~ Rabbit & Pork Cheek Terrine

^VFrom The Garden • 18 •

~ Vegetables Prepared {Pickled • Grilled • Roasted • Marinated} ~
Presented with Collard Chips/Avocado
Green Tomato Chow-Chow

^VCheese • 20 •

~ Chef's Selections with Jams, Jellies & Fruits ~
Shakerag Blue ~ Brebris ~ Walden ~ Griffin
Thomasville Tomme
Along with Fowler Honey & Lavosh

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to Your Bill.

^V denotes a vegetarian option ^G denotes a gluten free option

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS.

Preface

- ^G Fennel & Sausage Stuffed Quail
Piquillo Pepper/Foie Dusted Potatoes/Minus 8 Vinaigrette
- **Chapter I** (Please Select One)
- ^V Compressed Watermelon Salad
Thomasville Tomme/Cucumber/Raspberry Vinaigrette/Summer Greens
- **Lemon-Garlic Frog Legs**
Epic Coleslaw/Peanut Hummus/RC Cola Vinaigrette
- ^G Lobster Bisque
Black Truffle/Citrus Cream/Clam Fritter
- ^G * Crispy Soft Shell Crab
"He" Crab Bisque/Celery/Heirloom Carrots/Swiss Chard

Chapter II (Please Select One)

- * Beef Tartare & Roasted Bone Marrow
Black Garlic Crisps/Quail Egg
- ^G * Crispy Pork Shank
Creamy Hominy/Oven Tomato/Cilantro Mojo
- * Confit Chicken Cavatelli
Spicy Tomato & Basil Sauce/Forest Mushrooms/Griffin Cheese Dust
- ^G * Shrimp & Grits
Braised Greens/Red Pepper Coulis

Chapter III (Please Select One)

- ^G * Smoked Duck "Under Glass"
Bacon Trinity Pea Salad/Sorghum/Turnips & Greens
- * Duo of Sea Bass & Octopus
Sweet Corn Risotto/Heirloom Tomato/Cilantro & Avocado Relish
- * Pan Seared Pompano
Baby Bok Choy/Jicama/Turmeric Rice/Nam Prik
- * Veal Chop
Sweet Potatoes Au Gratin/Forest Mushrooms/French Beans
Blood Orange Maltaise

Index (Please Select One)

- "The Georgia Peach"
Candied Pecans/Chantilly Cream/Toasted White Chocolate Ice Cream
- Banana Pudding
Toasted Meringue/Vanilla Wafer
- Salted Caramel Cheesecake
Crème Anglaise/Blackberry