

# Please Scan to View



# EPICO RESTAURANT

## FIVE COURSE MENU • 75 •

### FOUR COURSE MENU • 60 •

## Wine, Beer & Cocktails

### FOR THE TABLE

#### **✓ Georgia on My Plate • 18 •**

~ A Selection of Georgia's Finest Ingredients ~  
Cheeses from Sweet Grass Dairies  
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

#### **✓ From The Garden • 18 •**

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

#### **✓ Cheese • 20 •**

~ Chef's Selections with Jams, Jellies & Fruits ~  
Shakerag Blue~ Brebris ~ Green Hill Brie  
Thomasville Tomme ~ Red Dragon  
Along with Fowler Honey & Lavosh

### FOOTNOTES

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

"✓" 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

- **Petite Veal Shank**  
Warm Barley Salad/Pretzel Bread Crostini

### Chapter I (Please Select One)

- **✓✓ Butternut Squash Soup**  
Cinnamon Cream/Crisp Sage/Hibiscus Syrup
- **\* Mini Tuna Tacos {4}**  
Wakame Seaweed Salad/Wasabi Aioli/Wonton
- **✓ Roasted Beet Salad**  
Goat Cheese/Wine Poached Pear/Sorghum Pecans/Honey Oat Vinaigrette
- **✓\* Pan Seared Sea Scallop**  
Tasso Ham/Oyster Mushrooms & French Bean Sauté/Soubise

### Chapter II (Please Select One)

- **\*Pecan Crusted Mahi Mahi**  
Fall Squash & Apple Hash/Braised Greens/Blood Orange Maltaise
- **\*Filet of Beef**  
Brussels Sprouts/Cornbread Soufflé/Forest Mushrooms  
Richland Rum-Tobacco Onions
- **✓\*Tea Brined Breast of Pheasant**  
Bacon-Trinity Pea Salad/Turnips & Collard Greens  
Bourbon-Cherry Reduction
- **✓\*Maple-Miso Glazed Salmon**  
Broccoli/Citrus Risotto/Fennel-Tomato Salad

### Index (Please Select One)

- **Banana Pudding**  
Toasted Meringue/Vanilla Wafer
- **✓ Warm Chocolate Torte**  
Macerated Berries/Chantilly Cream

### Preface

- **Petite Veal Shank**  
Warm Barley Salad/Pretzel Bread Crostini

### Chapter I (Please Select One)

- **✓ Roasted Beet Salad**  
Goat Cheese/Wine Poached Pear/Sorghum Pecans
- **Lemon Garlic Frog Legs**  
Epic Coleslaw/Peanut Hummus/RC Cola Vinaigrette
- **Lobster Bisque**  
Black Truffle/Citrus Cream/Clam Fritter
- **✓\* 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
- **✓ Fried Green Tomato Salad**  
Pickled Onions/Okra/Baby Greens/Buttermilk Pimento Dressing
- **Shrimp & Grits**  
Braised Greens/Red Pepper Coulis

### Chapter III (Please Select One)

- **✓\* Smoked Duck "Under Glass"**  
Bacon Trinity Pea Salad/Sorghum/Turnips & Greens
- **✓\*Red Snapper**  
French Beans/Sweet Peppers/Citrus Risotto/Mango-Chile
- **✓\*Lime Scented Halibut**  
Broccoli/Saffron Rice/Roasted Pineapple/Orange Mojo
- **Braised Pork Osso Buco**  
Fall Squash/Tuscan Kale/Apple Sage Bread Pudding/Spiced Jus

### Index (Please Select One)

- **Banana Pudding**  
Toasted Meringue/Vanilla Wafer
- **Salted Caramel Cheesecake**  
Crème Anglaise/Macerated Berries
- **Pumpkin Crème Brûlée**  
Dusted Pumpkin Chips/Berries

## Looking to Highlight Your Epic Experience!

Supplement: Foie Gras •15•