

# EPI© RESTAURANT



## FOR THE TABLE

### GEORGIA ON MY PLATE • 18 •

- ~ A SELECTION OF GEORGIA'S FINEST INGREDIENTS~
- ~ SALAMI & CHEESES FROM OUR GREAT STATE ~
- ~ BOILED PEANUT HUMMUS/SWEET POTATO CRISPS ~
- ~ ACCOUTREMENTS ~

### THE BUTCHER BOARD • 19 •

- ~ CHEF'S SELECTION OF CURED MEATS, SALAMI ~
- ~ SPECK ~ FINOCHIONA ~ PROSCIUTTO ~
- ~ SOPPRESSATA ~ GIN & JUICE ~

### V CHEESE • 20 •

- ~ CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS ~
- ~ BLUE~ BOURBON CHEDDAR ~
- ~ THOMASVILLE TOMME ~ GREEN HILL BRIE ~
- ~ ALONG WITH FOWLER HONEY & LAVOSH~

#### FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax)  
Will be added to Your Bill for Parties Six or More.

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

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEA FOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## FOUR COURSE MENU • 60 •

### PREFACE:

*BRAISED PORK BELLY*  
*COLLARDS/BLUE CORN SPOON BREAD*  
*BLACK BEAN PURÉE/COLA REDUCTION*

### CHAPTER I: (KINDLY SELECT ONE)

*G<sup>V</sup>BUTTERNUT SQUASH BISQUE*  
*CINNAMON CREAM/CRISP SAGE/HERB OIL*

*V<sup>T</sup>TUSCAN FARMER'S SALAD*  
*HEARTS OF PALM/FETA CHEESE/ROASTED GARLIC CROUTONS*  
*CUCUMBER-VIDALIA ONION VINAIGRETTE*

*G<sup>V</sup>CHARRED ROMAINE SALAD*  
*HONEY ROASTED PEANUTS/COLORFUL CARROTS/SIMPLY DUTCH CHEVRE*  
*GEORGIA PEANUT VINAIGRETTE/CRISP ANGEL HAIR*

*\*FOIE GRAS & PEANUT BUTTER (SUPPLEMENT • 15 •)*  
*BRIOCHE/MUSCADINE JELLY/CELERY/TRUFFLE*

### CHAPTER II: (KINDLY SELECT ONE)

*\*PERSILLADE CRUSTED MAHI-MAHI*  
*SQUASH RIBBONS/BASIL/CITRUS/WHITE BEAN RAGOUT*

*TEA BRINED CORNISH HEN*  
*GARLIC SPINACH/OVEN TOMATO POLENTA/CARAMELIZED ONION JUS*

*\*G<sup>P</sup>PRIME SIRLOIN OF BEEF*  
*BRUSSELS SPROUTS/TRUFFLED BLACK EYED PEA SALAD/BORDELAISE*

### GLOSSARY: (KINDLY SELECT ONE FOR BOTH TASTING MENUS)

*G<sup>W</sup>WARM CHOCOLATE TORTE*                      *STUDY OF APPLE*  
*MACERATED BERRIES/SALTED CARAMEL ICE CREAM*    *PECAN/VANILLA ANGLAISE*

*PUMPKIN CHEESECAKE*                              *TRIO OF BANANA*  
*HAZELNUT/CHANTILLY CREAM*                      *BRULÉE/PUDDING/SHERBET*

### AFTER DINNER DRINKS

ESPRESSO..... SINGLE 5/DOUBLE 10    CAPPUCINO...6    LATTE...6  
IRISH COFFEE •15•    ESPRESSO MARTINI •15•    CHOCOLATE MARTINI •15•  
SANDEMAN, 10 YEAR TAWNY PORT.....GLASS 12  
SMITH WOOD HOUSE, 20 YEAR TAWNY PORT .....GLASS 20  
SIBARITA, 30 YEAR SHERRY.....GLASS 45  
BODEGAS TORO ALBALA, DON PX..... GLASS 20  
CHATEAU LARIBOTTE, SAUTERNES..... GLASS 10

## FIVE COURSE MENU • 80 •

### PREFACE:

*BRAISED PORK BELLY*  
*COLLARDS/BLUE CORN SPOON BREAD*  
*BLACK BEAN PURÉE/COLA REDUCTION*

### CHAPTER I: (KINDLY SELECT ONE)

*V<sup>P</sup>POPE FARM'S CAPRESE SALAD*  
*TOMATOES/BASIL/BALSAMIC VINAIGRETTE*  
*MOZZARELLA PEARLS/TOAST POINTS*

*G<sup>L</sup>LOBSTER BISQUE*  
*CITRUS CREAM/TRUFFLE/HERB OIL*

*V<sup>T</sup>TUSCAN FARMER'S SALAD*  
*HEARTS OF PALM/FETA CHEESE/ROASTED GARLIC CROUTONS*  
*CUCUMBER-VIDALIA ONION VINAIGRETTE*

### CHAPTER II: (KINDLY SELECT ONE)

*\*BEEF TARTARE*  
*OLIVE TAPENADE/QUAIL EGG/ROASTED GARLIC FLATBREAD*

*G<sup>S</sup>SOUS VIDE OCTOPUS*  
*BASIL/FAVA BEANS/PIMENTO PEPPERS/CASTELVETRANO OLIVES*

*V<sup>B</sup>BRAISED LEEK CAPPELLETTI*  
*CHESTNUTS/FOREST MUSHROOMS/PECORINO*

*CRAB CAKE & FRIED GREEN TOMATOES (SUPPLEMENT • 15 •)*  
*PICKLED ONIONS/GREENS/REMOULADE/BUTTERMILK-PIMENTO DRESSING*

### CHAPTER III: (KINDLY SELECT ONE)

*\*G<sup>P</sup>PAN SEARED RED GROUPER*  
*LACINATO KALE/OVEN TOMATOES/CREAMY HOMINY/FRESNO CHILE SAUCE*

*\*G<sup>P</sup>PAN-SEARED DUCK BREAST & CONFIT LEG*  
*BELUGA LENTILS/BLOOD ORANGE/BLACK GARLIC SPINACH/HEIRLOOM CARROTS*

*\*G<sup>F</sup>FILET OF BEEF AU POIVRE*  
*ASPARAGUS/HEIRLOOM CARROTS/SEMOLINA SOUFFLÉ/PEPPERCORN DEMI-GLACE*

*\*SUMAC DUSTED LAMB LOIN (SUPPLEMENT • 20 •)*  
*ASPARAGUS/GOAT CHEESE STUFFED PIQUILLO PEPPER*  
*OVEN TOMATO POLENTA/URFA PEPPER REDUCTION*