

# FOUR COURSE MENU • 70 •

**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 ~
- ~ GIN & JUICE ~ SOUTHERN SMASH ~

### <sup>V</sup>CHEESE • 20 •

- ~ CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS ~
- ~ BLUE ~ BOURBON CHEDDAR ~ RED DRAGON ~
- ~ TOMME ~ GREEN HILL BRIE ~
- ~ ALONG WITH FOWLER HONEY & FLAT BREADS ~

### \*CRISPY CALAMARI • 16 •

- ~ ZESTY TOMATO COULIS ~ LEMON ~ FENNEL ~

### EAST & WEST COAST OYSTERS

EAST = BAD BOYS (PRINCE EDWARD ISLAND)

WEST = MYAGI (PENN COVE, WA)

~ 1/2 DOZEN ~ •16•

~ 1 DOZEN ~ •30•

### PREFACE:

#### \* TUNA NiçOISE

FRENCH BEANS/EGG/POTATO/BLACK GARLIC VINAIGRETTE

### CHAPTER I: (KINDLY SELECT ONE)

#### COASTAL SEAFOOD GUMBO

ANDOUILLE/CRISPY ALLIGATOR/JALAPEÑO FROTH

#### <sup>V</sup>HEIRLOOM TOMATO SALAD

BURRATA/BALSAMIC/BASIL PESTO/TOMATO POWDER

#### CHARRED OCTOPUS

POZOLE/CILANTRO PESTO/CHIPOTLE AIOLI

#### <sup>V</sup>POBLANO & TOMATILLO SALAD

COUSCOUS/BASIL-LEMON VINAIGRETTE/CUCUMBER/CHIPOTLE

#### CRAB CAKE & FRIED GREEN TOMATOES

{SUPPLEMENT •15•}

PICKLED ONIONS/OKRA/ARTISANAL GREENS/BUTTERMILK DRESSINGS

### CHAPTER II: (KINDLY SELECT ONE)

#### \* PRIME BEEF HANGER STEAK

OVEN TOMATO POLENTA/ASPARAGUS/FOREST MUSHROOMS

BORDELAISE SAUCE

#### \*<sup>G</sup>TEA BRINED PHEASANT

BACON BRUSSELS SPROUTS/TURNIP CONFIT/TRINITY OF PEAS

RED CURRANT JAM

#### \*<sup>G</sup>RED GROUPEL VERA CRUZ

BABY BOK CHOY/ROASTED CORN/CHAYOTE SQUASH

SWEET PEPPERS

#### \* CHILE & COCOA RUBBED VENISON

{SUPPLEMENT •20•}

HARICOT VERTS/GRILLED RAMPS/SPANISH SWEET POTATOES

CILANTRO CHIMICHURRI



### INDEX: (KINDLY SELECT ONE)

#### BLOOD ORANGE FLAN

CARAMELIZED SUGAR/BERRIES/CHANTILLY CREAM

#### MEXICAN CHOCOLATE "COFFEE" CAKE

STRAWBERRIES/COCOA NIBBS/MILK FROTH

#### TRES LECHE "EPIC STYLE"

HAZELNUT/CINNAMON-ORANGE CAKE

RASPBERRY & PASSION FRUIT SPHERES



### 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, 10 YEAR TAWNY PORT .....GLASS 20

SIBARITA, 30 YEAR SHERRY.....GLASS 45

BODEGAS TORO ALBALA, DON PX..... GLASS 20

### FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax)

Will be added to Your Bill for Parties Six or More.

"<sup>V</sup>" denotes a vegetarian option "<sup>G</sup>" 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, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.