

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 ~
- ~ BRESAOLA ~ FINOCHIONA ~ PROSCIUTTO ~
- ~ GIN & JUICE ~BLACK PEPPER SORGHUM ~

^VCHEESE • 20 •

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

*CRISPY CALAMARI • 16 •

- ~ ZESTY TOMATO COULIS ~ LEMON ~ FENNEL ~

*EAST COAST OYSTERS

- ~ ½ DOZEN ~ •18•
- ~ 1 DOZEN ~ •34•



PREFACE:

^GCOASTAL SEAFOOD CEVICHE

CILANTRO/LIME/PICO DE GALLO

CHAPTER I: (KINDLY SELECT ONE)

^GLOBSTER BISQUE

TRUFFLE/CITRUS CREAM/LOBSTER OIL

^{GV}APPLE & PECAN SALAD

BARELY BUZZED CHEDDAR/SPRING GREENS

WATERMELON MOSTARDA/CIDER VINAIGRETTE

*BUFFALO VEAL SWEETBREADS

CELERY RIBBONS/BLUE CHEESE & BASIL/LEMON FOAM

CRAB CAKE & FRIED GREEN TOMATOES (SUPPLEMENT •15•)

PICKLED ONIONS/OKRA/ARTISANAL GREENS/BUTTERMILK DRESSING

REMOULADE

CHAPTER II: (KINDLY SELECT ONE)

*^GPRIME BEEF HANGER STEAK

OVEN TOMATO POLENTA/BRAISED GREENS

FOREST MUSHROOMS/BORDELAISE SAUCE

*^GCONFIT BREAST OF DUCK

BACON BRUSSELS SPROUTS/SWEET POTATOES/TRINITY PEA

BLUEBERRY HORSERADISH

*^GPAN SEARED SEA SCALLOPS

CAULIFLOWER/ARTICHOKE/POTATO PAVE/RED PEPPER COULIS

*^GTOGARASHI SPICED HALIBUT

BROCCOLINI/HEIRLOOM CARROTS/MUSHROOM RISOTTO

KABAYAKI

*^GDUO OF BRAISED LAMB & LAMB LOIN (SUPPLEMENT •20•)

ROASTED GRAPES/WHITE BEAN RAGOUT/ASPARAGUS/RED GRAPE JUS



INDEX: (KINDLY SELECT ONE)

BANANA BREAD

BANANA ICE CREAM/ASSORTED BERRIES/CHANTILLY CREAM

WHIPPED CHEESECAKE PARFAIT

BERRIES/BRICK CRISP/MINT

WARM CHOCOLATE TORTE

ANGLAISE/MACERATED BERRIES/HAZELNUT



AFTER DINNER DRINKS

OPTIONAL DRINK FLAVORINGS: PEANUT BUTTER/DARK CHOCOLATE

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 9% 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, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.