

EPICO

RESTAURANT



FOR THE TABLE

GEORGIA ON MY PLATE •18•

A SELECTION OF GEORGIA'S FINEST INGREDIENTS
SALAMI & CHEESE FROM OUR GREAT STATE
BOILED PEANUT HUMMUS
SWEET POTATO CHIPS/ACCOUTREMENTS

THE BUTCHER BOARD •19•

CHEF'S SELECTION OF CURED MEATS & SALAMIS
SPECK/CHERRY PIE SALAMI/PROSCIUTTO
GIN & JUICE/SOUTHERN SMASH
SPICY SOPRESSATA
(OPTIONAL SUPPLEMENT)
IBERICO HAM 1/2 OUNCE •10•

CHEESE DISPLAY •20•

CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS
BLUE/BARELY BUZZED/RED DRAGON
TOMME/GREEN HILL BRIE/LAVOSH
ALONG WITH FOWLER HONEY

*CRISPY CALAMARI •16•

ZESTY TOMATO COULIS/LEMON/FENNEL

*SEASONAL RAW OYSTERS

1/2 DOZEN •24• ~ 1 DOZEN •44•

{RAW OR "ROCKEFELLER STYLE"}



4 COURSE • 75 •

4:30 PM-9:30 PM



PREFACE:

*PASTRAMI SALMON
EDAMAME/TOBIKO CAVIAR/QUINOA/SESAME VINAIGRETTE

CHAPTER I: (KINDLY SELECT ONE)

^VROASTED GOLDEN & RED BEET SALAD
GOAT CHEESE/ASSORTED GREENS/HONEY-OAT VINAIGRETTE/PECAN DUST
^VWINE POACHED PEAR SALAD
ARUGULA/WHIPPED FETA CHEESE/DRIED CHERRY/CITRUS-THYME VINAIGRETTE
TOASTED ALMONDS

*FOIE GRAS & CHERRIES(SUPPLEMENT • 20 •)
TRUFFLED BRIOCHE TOAST/ALMOST RUM/HAZELNUT CROQUANT
^GLOBSTER BISQUE

CITRUS CREAM/TRUFFLE/FENNEL
*ESCARGOTS & BONE MARROW
BLACK GARLIC CREAM/LEMON/SOURDOUGH TOAST
FRIED GREEN TOMATO SALAD & CRAB CAKE (SUPPLEMENT • 15 •)
PICKLED ONIONS/OKRA/ARTISANAL GREENS
BUTTERMILK DRESSINGS/REMOULADE

*^GTUNA TARTARE
YUZU AIOLI/A VOCADO/SEA WEED CRISP/CUCUMBER

CHAPTER II: (KINDLY SELECT ONE)

*^GPERSILLADE CRUSTED FLUKE
BROCCOLINI/OVEN TOMATO/WILD RICE PILAF/SUNCHOKE/HERB OIL

*CRAB TOPPED SALMON
RATATOUILLE OF SQUASH/BRUSSELS SPROUTS/CITRUS-CAPER CREAM

*^GPAN SEARED SEA SCALLOP (SUPPLEMENT • 10 •)
CAULIFLOWER/POTATO PAVE/ROASTED FENNEL/RED PEPPER COULIS
^VGOAT CHEESE CAPALETTI (ADD: *CHORIZO SAUSAGE OPTIONAL)
KALE/SMOKED EGGPLANT/FOREST MUSHROOMS/LEEK CREAM/PARMESAN

*CONFIT BREAST OF DUCK
HEIRLOOM CARROTS/TOASTED BARLEY RISOTTO
SESAME-SCALLION PURÉE/PEACH & PEANUT

*^GDRY AGED NEW YORK STRIP
GARLIC SCENTED ASPARAGUS/SPANISH FINGERLING POTATOES/SAUCE CHASSEUR

*BRIASED LAMB SHANK
SPINACH/CIPPOLINI ONION/VEGETABLE COUS-COUS/CRANBERRY DEMI

*ESPRESSO RUBBED RED STAG (SUPPLEMENT • 20 •)
DINO KALE & MUSHROOMS/BRULÉD SWEET POTATO/SAUCE PÉRIGORD



INDEX: (KINDLY SELECT ONE)

MILK CHOCOLATE RIBBON
PISTACHIO POWDER/FIG JAM/MIXED BERRY ESPUMA
SESAME SHARDS
SPICED APPLE TARTLET
CIDER SHERBET/CARAMEL CHANTILLY
CITRUS-APPLE GEL
PEANUT BUTTER GOOEY CAKE
BERRY COMPOTE/BANANA GELATO/ROASTED GA PEANUTS



AFTER DINNER DRINKS

ESPRESSO..... •SINGLE 5/DOUBLE 10•
CAPPUCCINO. •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 PORTGLASS 20
BODEGAS TORO ALBALA, DON PX.....GLASS 20
OSBORNE VENERABLE, JEVES-XERES, 30 YEAR SHERRY...GLASS 40

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.