

# 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 ½ 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

½ DOZEN •24• ~ 1 DOZEN •44•

{RAW OR "ROCKEFELLER STYLE"}



## 4 COURSE • 75 •

4:30 PM-9:30 PM



## PREFACE:

\*PASTRAMI SALMON  
ENGLISH PEAS/TOBIKO CAVIAR/QUINOA/SESAME VINAIGRETTE

## CHAPTER I: (KINDLY SELECT ONE)

<sup>V</sup>ROASTED GOLDEN & RED BEET SALAD  
GOAT CHEESE/ASSORTED GREENS/HONEY-OAT VINAIGRETTE/PECAN DUST

<sup>V</sup>WINE POACHED PEAR SALAD  
ARUGULA/WHIPPED FETA CHEESE/DRIED CHERRIES  
CITRUS-THYME VINAIGRETTE/TOASTED ALMONDS

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

<sup>G</sup>LOBSTER 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

## CHAPTER II: (KINDLY SELECT ONE)

\*<sup>G</sup>PERSILLADE CRUSTED FLUKE  
BROCCOLINI/OVEN TOMATO/CREAMY POLENTA/HERB OIL

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

\*<sup>G</sup>PAN SEARED SEA SCALLOP (SUPPLEMENT • 10 •)  
CAULIFLOWER/POTATO PAVE/ROASTED FENNEL/RED PEPPER COULIS

<sup>V</sup>GOAT 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

\*<sup>G</sup>DRY AGED NEW YORK STRIP  
GARLIC SCENTED ASPARAGUS/CIPPOLINI ONION  
SPANISH FINGERLING POTATOES/SAUCE CHASSEUR

\*BRIASED LAMB SHANK  
SPINACH/SUNCHOKES/VEGETABLE COUS-COUS/CRANBERRY DEMI  
\*ESPRESSO RUBBED RED STAG (SUPPLEMENT • 20 •)  
DINO KALE & MUSHROOMS/BRULÉED SWEET POTATO/SAUCE PÉRIGORD



## INDEX: (KINDLY SELECT ONE)

CHOCOLATE TORTE BREAD PUDDING  
ELDERBERRY ESSENCE/ORANGE-VANILLA ICE CREAM  
RED VELVET TUILE/WARM CHOCOLATE GANACHE  
SPICED APPLE TARTLET  
CHANTILLY/CITRUS-APPLE GEL/CARAMEL FROTH  
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 PORT .....GLASS 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.