

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
SPICY SOPPRESATA
(OPTIONAL SUPPLEMENT)
IBERICO HAM ½ OUNCE •10•

CHEESE DISPLAY •20•

CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS
BLUE/BARELY BUZZED/RED DRAGON
TEA HIVE/GREEN HILL BRIE/LA VOSH
ALONG WITH FOWLER HONEY

CRISPY CALAMARI •16•

TOMATO COULIS/LEMON

SEASONAL OYSTERS

•1/2DZ 24 • 1DZ 44•

{ RAW ~ ROCKEFELLER }

4 COURSE • 75 •

4:30 PM-9:30 PM

PREFACE:

*^GTUNA TARTARE

SESAME/RICE CRISP/GINGER-LIME CREAM

CHAPTER I: (KINDLY SELECT ONE)

^VCONTEMPORARY CAESAR SALAD

ASIAGO CRISP/ROMAINE/CROUTONS/PINK PEPPERCORN DRESSING

BLACK GARLIC BIGOLI PASTA

CHICKEN-APPLE SAUSAGE/SMOKED EGGPLANT/FARMHOUSE CHEESE/RAMPS

^VCOMPRESSED WATERMELON SALAD

FETA CHEESE/CUCUMBER/ARUGULA/HONEY-POPPY SEED VINAIGRETTE

FRIED GREEN TOMATO SALAD & CRAB CAKE (SUPPLEMENT • 15 •)

PICKLED ONIONS/OKRA/ARTISANAL GREENS
BUTTERMILK DRESSINGS/REMOULADE

^GLOBSTER BISQUE

CITRUS CREAM/MICRO GREENS/TRUFFLE DUST

*^GYELLOWTAIL CRUDO

WAKAME/A VOCADO/CUCUMBER/PICKLED GINGER/KABAYAKI

CHAPTER II: (KINDLY SELECT ONE)

*^GPAN SEARED HALIBUT

ARTICHOKES/SPINACH/TOMATO RISOTTO/CAPERS

*^GHEMP CRUSTED SALMON

BABY BOK CHOY/WILD RICE/CARROT GASTRIQUE/BROWN BUTTER

*^GMAHI-MAHI & SEA SCALLOPS (SUPPLEMENT • 15 •)

CAULIFLOWER/CASTELVETRANO OLIVES/BLACK BEANS/RAMPS/LIME CREMA

*^GBOURBON-PECAN PORK TENDERLOIN

FRENCH BEANS/SHALLOTS/BRULÉED SWEET POTATO/APPLE GLAZE

*^GCONFIT BREAST OF DUCK

HEIRLOOM CARROTS/TRINITY PEA SAUTÉ/BLUEBERRY-HORSERADISH JAM

*^GDRY AGED NY STRIP

BRUSSELS SPROUTS/EGGPLANT PIQUILLO PEPPER/FINGERLING POTATOES
SAUCE BEARNAISE

*ESPRESSO RUBBED RED STAG (SUPPLEMENT • 20 •)

DINO KALE/CANDIED CARROTS/TOASTED BARLEY RISOTTO/FIG DEMI

INDEX: (KINDLY SELECT ONE)

"PEACHES & CREAM"

ROASTED PEACHES/STONE FRUIT GASTRIQUE/PASTRY CREAM
RUGELACH CRISP

CHOCOLATE TORTE

BERRY COMPOTE/VANILLA TUILE/THIN MINT ICE CREAM

ORANGE DREAM

ORANGE/SABLE CRISP/ORANGE-ANISE ESSENCE

A STUDY OF BANANA

RUM-BOBSHE CAKE/VANILLA-BANANA MOUSSE
BANANA CHIPS/BANANA HONEY

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.