

# 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  
SOUTHERN SMASH/DIJON & WHOLE GRAIN MUSTARDS  
(OPTIONAL SUPPLEMENT)

### IBERICO HAM ½ OUNCE •10•

### CHEESE DISPLAY •20•

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

### CRISPY CALAMARI •16•

TOMATO COULIS/LEMON

### SEASONAL OYSTERS

{ RAW OR "ROCKEFELLER" STYLE }

•1/2 DOZEN 24 / 1 DOZEN 44•



## 4 COURSE • 75 •

4:30 PM-9:30 PM

### PREFACE:

#### <sup>G</sup>COASTAL SEAFOOD CEVICHE

AVOCADO/RED PEPPER COULIS/CORN CRISPS/MICRO GREENS

### CHAPTER I: (KINDLY SELECT ONE)

#### <sup>V</sup>ARTICHOKE SALAD

QUINOA/MARINATED CRIMINI MUSHROOMS/MIXED GREENS  
GOAT CHEESE FRITTER/TRUFFLE VINAIGRETTE

#### \*<sup>G</sup>CAPRESE SALAD

HEIRLOOM TOMATOES/BURRATA/BALSAMIC VINAIGRETTE/SUMMER GREENS/BASIL PESTO

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

PICKLED ONIONS/OKRA/ARTISANAL GREENS/CHIPOTLE AIOLI  
BUTTERMILK DRESSINGS/REMOULADE

#### <sup>V</sup>STUDY OF MUSHROOMS

{ SAUTÉED & TEMPURA STYLE }

BLACK GARLIC AIOLI/TRUFFLE FOAM/BRAISED GREENS/PECORINO

#### \*<sup>G</sup>TOGARASHI OCTOPUS & PEI MUSSELS

WAKAME SALAD/WASABI TOBIKO/YELLOW PEPPER/THAI GLAZE

#### ESCARGOT VOL-AU-VENT

HEARTS OF PALM/PEA TENDRILS/GARLIC-HERB BUTTER/LEMON CRÈME FRAICHE

### CHAPTER II: (KINDLY SELECT ONE)

#### \*ALASKAN HALIBUT

LOBSTER CREAM/SAFFRON RISOTTO/BROCCOLINI/CITRUS-CELERY SALAD

#### \*<sup>G</sup>HERB ROASTED BLACK COD

BABY BOK CHOY/TRUFFLED POTATO PURÉE/PRESERVED LEMON/BLISTERED TOMATOES  
MICRO GREENS

#### \*<sup>G</sup>SUMAC SPICED PORK TENDERLOIN

FRENCH BEANS/FOREST MUSHROOM WILD RICE/ORANGE SUPREMES  
BEETROOT MUSTARD/PEA TENDRILS

#### \* CONFIT BREAST OF DUCK

RAINBOW SWISS CHARD/SWEET & SOUR CAULIFLOWER/BARLEY/ROMESCO

#### \*<sup>G</sup>SIRLOIN & PETITE FILET OF BEEF DUO

BRUSSELS SPROUTS/EGGPLANT PIQUILLO PEPPER/FINGERLING POTATOES  
RASPBERRY BEARNAISE

#### \*<sup>G</sup>PECAN LAMB LOIN (SUPPLEMENT • 20 •)

LACINATO KALE/SWEET POTATO HASH/CRISPY PARSNIPS/RED WINE-CHERRY REDUCTION

### INDEX: (KINDLY SELECT ONE)

#### <sup>G</sup>"COFFEE & DOUGHNUTS"

APPLE FRITTERS/CARAMEL-COFFEE PANNA COTTA  
ESPRESSO PEARLS/CHANTILLY

#### <sup>G</sup>CHOCOLATE TORTE

MACERATED BERRIES/VANILLA MOUSSE/HAZELNUT  
BLUEBERRY LEATHER

#### "A STUDY OF STRAWBERRY"

( SPONGE CAKE - ICE CREAM - COULIS - FOAM )

#### "LEMON MERINGUE PIE"

CITRUS/BLUEBERRY GEL/GRAHAM CRACKER CRUMB  
TUILE LEAF



### OPTIONAL ACCOMPANIMENTS

▣ ( 3 ) \*JUMBO SHRIMP •10•

▣ ( 1 ) \*SOFTSHELL CRAB •18•

▣ ( 3 ) \*SEARED SEA SCALLOPS •12•



### AFTER DINNER DRINKS

ESPRESSO •SINGLE 5/DOUBLE 10• CAPPUCCINO •13•

LATTE ..... •12• IRISH COFFEE..... •15•

ESPRESSO MARTINI •18• CHOCOLATE MARTINI •15•

### 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.