

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/PROSCIUTTO/SOUTHERN SMASH/GIN & JUICE
DIJON & WHOLE GRAIN MUSTARDS
{OPTIONAL SUPPLEMENT}

IBERICO HAM ½ OUNCE •10•

CHEESE DISPLAY •20•

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

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:

POACHED PEAR & PROSCIUTTO TART

FETA/BALSAMIC SYRUP/MICRO GREENS

CHAPTER I: (KINDLY SELECT ONE)

✓ ROASTED BEET SALAD

GOAT CHEESE FRITTER/LEMON-TRUFFLE VINAIGRETTE/ALMONDS
BEETROOT TUILE

✓ FALL HARVEST SALAD

SOUS VIDE APPLES/BACON VINAIGRETTE/ACORN SQUASH/LIL' MOO CHEESE/WALNUTS

✓ BUTTERNUT SQUASH BISQUE

TOASTED SEEDS/CINNAMON CREAM/HERB OIL

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

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

✓ STUDY OF MUSHROOMS

{ SAUTÉED & TEMPURA STYLE }

OVEN TOMATO RISOTTO/BRAISED GREENS/TRUFFLE FOAM
BLACK GARLIC AIÖLI/PECORINO

BEEF TARTARE

POTATO RING/CAVIAR/RADISH/CURED EGG YOLK/FENNEL CREMA

ESCARGOT VOL-AU-VENT

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

CHAPTER II: (KINDLY SELECT ONE)

*PERSILLADE CRUSTED SALMON

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

*✓ PAN SEARED CORVINA

HEIRLOOM TOMATOES/ARTICHOKES/FINGERLING POTATOES/LEEK CREAM/CITRUS SALAD

*✓ SUMAC SPICED PORK TENDERLOIN

WHITE BEAN RAGOUT/ASPARAGUS/FOREST MUSHROOMS/WINE & CHERRY REDUCTION

* CONFIT BREAST OF DUCK

RAINBOW SWISS CHARD/BLACK-EYED PEA SAUTÉ/CANDIED CARROTS
BLUEBERRY-HORSERADISH JAM

*✓ SIRLOIN & PETITE FILET OF BEEF DUO

BRUSSELS SPROUTS/EGGPLANT PIQUILLO PEPPER/FINGERLING POTATOES
BLACKBERRY BEARNAISE

*✓ PECAN LAMB LOIN (SUPPLEMENT • 20 •)

LACINATO KALE/SWEET POTATO HASH/CRISPY PARSNIPS/MUSTARD DEMI-GLACE

INDEX: (KINDLY SELECT ONE)

✓ CHOCOLATE TORTE

CHOCOLATE MOUSSE/MACERATED BERRIES
HAZELNUT

KEY LIME PIE

MACERATED STRAWBERRIES/MERINGUE SHARDS
LIME GELÉE

✓ WINTER WONDERLAND

APPLE CAKE/CINNAMON AMARETTI
SALTED CARAMEL CREMEUX
PERSIMMON-CRANBERRY SORBET



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.