

# EPICO

## RESTAURANT



### FOR THE TABLE

#### GEORGIA ON MY PLATE •20•

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

#### THE BUTCHER BOARD •23•

CHEF'S SELECTION OF CURED MEATS & SALAMIS  
SPECK/PROSCIUTTO/SOUTHERN SMASH/GIN & JUICE  
DIJON & WHOLE GRAIN MUSTARDS  
{OPTIONAL SUPPLEMENT}

#### IBERICO HAM ½ OUNCE •12•

#### CHEESE DISPLAY •22•

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

#### CRISPY CALAMARI •22•

ZESTY 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:

#### \*COASTAL SEAFOOD CEVICHÉ

WHITE BEAN SALAD/ROMESCO/SWEET POTATO CRISP

### CHAPTER I: (KINDLY SELECT ONE)

#### <sup>VG</sup> WINTER SALAD

PICKLED BEETS & BLACK PLUMS/ORANGE SEGMENTS/ARTISAN GREENS/PECANS  
WILD BERRY VINAIGRETTE/LIL' MOO CHEESE

#### \*MAPLE-BOURBON GLAZED PORK BELLY

CARROT GASTRIQUE/FAVA BEAN PURÉE/HAZELNUT CROQUANT/PICKLED VEGETABLES

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

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

#### <sup>G\*</sup> TUNA CARPACCIO

WAKAME SALAD/BROWN RICE/A VOCADO/YUZU/CUCUMBER/AIÓLIS

#### SWEET CRAB BISQUE

BRIOCHE CROUTON/SHERRY SYRUP/LOBSTER TRUFFLE

#### ESCARGOTS "FRENCH ONION SOUP" STYLE

SWISS CHEESE/BLACK GARLIC CROUTONS/MADEIRA ONIONS

### CHAPTER II: (KINDLY SELECT ONE)

#### <sup>G\*</sup> CRAB TOPPED SALMON

LOCAL SQUASH RATATOUILLE/BRAISED GREENS/SAUCE CHORON/POTATO NEST

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

SHRIMP & BACON DASHI BROTH/GARDEN VEGETABLE STIR FRY/WATERCRESS/YUZU FOAM

#### <sup>G\*</sup> FENNEL DUSTED PORK TENDERLOIN

BUTTERNUT & ACORN SQUASH HASH/WHITE ASPARAGUS/PECAN CRUMBLE  
BOURBON-MAPLE REDUCTION

#### \*LAVENDER-HONEY STUNG PHEASANT BREAST

SAVOY CABBAGE & FOREST MUSHROOMS/SWEET POTATO TART/SALSIFY CRISP

#### <sup>G\*</sup> CHIMICHURRI FLAT IRON OF BEEF

PICKLED MUSTARD SEEDS/CELERY ROOT WHIPPED POTATOES/CHARRED BABY BOK CHOY

#### <sup>G\*</sup> HERB-SHALLOT TOPPED VEAL & SEA SCALLOPS (SUPPLEMENT • 25 •)

LOBSTER-SWEETBREAD RAGOUT/CELERIAC RISOTTO/FAVA BEAN AIR/CURRY OIL

### INDEX: (KINDLY SELECT ONE)

#### A STUDY OF RASPBERRY

DONUT FRITTER/PANNA COTTA/COULIS

#### <sup>G</sup> HONEY BEE VERRINE

BITTER ORANGE COMPOTE/BEE POLLEN COOKIE  
BLOND CHOCOLATE

#### <sup>G</sup> BANANA CHEESECAKE

MARCONA ALMOND "NUTELLA"/RICHLAND RUM  
GRANOLA CRUST

#### CHOCOLATE DELICACY

BLOND CHOCOLATE SEMIFREDDO/BLOOD ORANGES  
DARK CHOCOLATE CREMEUX/HAZELNUT SHORTBREAD



### 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.