

EPICO

RESTAURANT



FOR THE TABLE

GEORGIA ON MY PLATE •20•

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

THE BUTCHER BOARD •23•

CHEF'S SELECTION OF CURED MEATS & SALAMIS
SPECK/PROSCIUTTO/CHERRY PIE SALAMI/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

CHAPTER I: (KINDLY SELECT ONE)

^VANTIPASTI SALAD

HEIRLOOM TOMATOES/MOZZARELLA/BASIL TUILE/MARINATED ARTICHOKE
BALSAMIC VINAIGRETTE

^VSOUS VIDE APPLE SALAD

CANDIED HEIRLOOM CARROTS/PISTACHIO LACE/SPRING GREENS/PICKLED ONIONS
LEMON-THYME VINAIGRETTE/GRUYÈRE GOUGÈRES

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

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

^G* AHI TUNA CARPACCIO (SUPPLEMENT • 10 •)

CAVIAR/WAKAME SALAD/BROWN RICE/AVOCADO/YUZU/CUCUMBER/AIOLIS

^GLOBSTER BISQUE

TRUFFLE TWO WAYS/HERB OIL/MICRO GREENS

^VSMOKED EGGPLANT AND FUNGHETTI PASTA

PETITE TOMATOES/SPINACH/PORCINI MUSHROOM/ROASTED GARLIC CREAM

* SOUS VIDE OCTOPUS

WHITE BEAN RAGOUT/ROASTED PEPPER COULIS/BASIL GREMOLATA

INTERMEZZO:

MELON GAZPACHO

TOMATO RELISH/LIME-SALT FOAM/FLOUR TORTILLA CRISPS

CHAPTER II: (KINDLY SELECT ONE)

* CRAB TOPPED SALMON

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

^G* PAN SEARED HALIBUT

CRAB & BACON DASHI BROTH/CITRUS SALAD
GARDEN VEGETABLE STIR FRY/YUZU FOAM

^G* MUSTARD GLAZED PORK TENDERLOIN

BLACK EYED PEA SAUTÉ/COLLARD GREENS/SWEET PEPPERS/BOURBON-MAPLE REDUCTION

* TEA BRINED PHEASANT BREAST

SAVOY CABBAGE & FOREST MUSHROOMS/SWEET POTATO TART/CRISPY LEEKS

^G* CHIMICHURRI FLAT IRON OF BEEF

PICKLED MUSTARD SEEDS/CHARRED BOK CHOY
HEIRLOOM CARROTS/TRUFFLE WHIPPED POTATOES

*DUO OF LAMB (SEARED & BRAISED) (SUPPLEMENT • 15 •)

FRENCH BEANS/BABY CARROTS/HERB COUS COUS/PISTACHIO/RED WINE REDUCTION

INDEX: (KINDLY SELECT ONE)

WARM BANANA MUFFIN

BANANA JAM/MACERATED BLUEBERRIES
BITTER CHOCOLATE CREMEUX

WHITE-WINE POACHED PEAR

ORANGE HINTED CUSTARD/BROWN BUTTER
SHORTBREAD/DARK CHOCOLATE

^GTASTE OF THE TROPICS

BLACK SESAME CAKE/CONFIT MANGOES
PASSION FRUIT SEMIFREDDO/CRYSTALLIZED GINGER



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.