

# 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

### PREFACE:

#### MINI DUCK TACOS

WATERMELON-LIME SALSA/MICRO CILANTRO/CHIPOTLE AIÖLI

### CHAPTER I: (KINDLY SELECT ONE)

#### <sup>V</sup> ANTIPASTI SALAD

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

#### <sup>V</sup> SOUS VIDE APPLE SALAD

CANDIED HEIRLOOM CARROTS/PECAN CROQUANT/SPRING GREENS/PICKLED ONIONS  
LEMON-THYME VINAIGRETTE/GRUYÈRE GOUGÈRES

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

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

#### <sup>G</sup> RADICCHIO MANGO SALAD

MIXED GREENS/A VOCADO/BLEU CHEESE/HONEY MUSTARD VINAIGRETTE

#### <sup>G</sup> LOBSTER BISQUE

TRUFFLE TWO WAYS/HERB OIL/MICRO GREENS

#### <sup>V</sup> SMOKED EGGPLANT AND FUNGHETTI PASTA

PETITE TOMATOES/SPINACH/PORCINI MUSHROOM/ROASTED GARLIC CREAM

### CHAPTER II: (KINDLY SELECT ONE)

#### \* CRAB TOPPED SALMON

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

#### <sup>G\*</sup> PAN SEARED HALIBUT

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

#### <sup>G\*</sup> MUSTARD GLAZED PORK TENDERLOIN

BRUSSELS SPROUTS/CIPPOLINI ONION/FINGERLING POTATOES/CHERRY DEMI

#### \* TEA BRINED PHEASANT BREAST

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

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

PICKLED MUSTARD SEEDS/BROCCOLINI  
HEIRLOOM CARROTS/TRUFFLE WHIPPED POTATOES

#### \*PISTACHIO CRUSTED LAMB LOIN (SUPPLEMENT • 15 •)

ASPARAGUS/BABY CARROTS/HERB COUS COUS/RED WINE REDUCTION

### INDEX: (KINDLY SELECT ONE)

#### "THE BLACK FOREST"

DARK CHOCOLATE CAKE/SPIKED CHERRIES  
TONKA BEAN CREAM

#### "AN ODE TO SPRING"

COMPRESSED PLUMS/ORANGE FOAM/RASPBERRIES  
PLUM WINE SYRUP

#### "CEREAL MILK" PANNA COTTA

BLACKBERRY/CEREAL CRUMBLE/STRAWBERRY POWDER  
PASSIONFRUIT-CHOCOLATE



### 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.