

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:

SOUS VIDE PINEAPPLE

BLOOD ORANGE PONZU/CUCUMBER-EDADAME SALAD/SEAWEED CRISP

CHAPTER I: (KINDLY SELECT ONE)

^V ANTIPASTI SALAD

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

^V 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 AIOLI/BUTTERMILK DRESSINGS/REMOULADE

^G RADICCHIO MANGO SALAD

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

^G VELVETY TOMATO BISQUE

GUANCIALE CRISPS/FARMHOUSE CHEESE/MICRO CILANTRO

^V SMOKED EGGPLANT AND FUNGHETTI PASTA

PETITE TOMATOES/SPINACH/FOREST MUSHROOM/ROASTED GARLIC CREAM

CHAPTER II: (KINDLY SELECT ONE)

* CRAB TOPPED SALMON

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

^{G*} PAN SEARED HALIBUT & SEA SCALLOPS

SESAME RISOTTO/GARDEN VEGETABLE STIR FRY/ROASTED PEPPER COULIS
CITRUS-FENNEL SALAD

^{G*} MUSTARD GLAZED PORK TENDERLOIN

BRUSSELS SPROUTS/PEARL ONION/FINGERLING POTATOES/CHERRY DEMI

* TEA BRINED PHEASANT BREAST

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

^{G*} 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"

CHAMPAGNE SPONGE/LEMON CURD
PLUM PANNA COTTA/BLOND CHOCOLATE CREMEUX

"CEREAL MILK" PANNA COTTA

BERRY PURÉE/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.