

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
ALONG WITH FOWLER HONEY & LAVOSH CRISPS

* CRISPY CALAMARI •22•

ZESTY TOMATO COULIS/LEMON



4 COURSE • 75 •

4:30 PM- 9:30 PM

PREFACE:

^G PERUVIAN CEVICHE

COCONUT TIGER MILK/ACORN SQUASH/LIME GEL/SWEET CORN

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

NEW ENGLAND CLAM CHOWDER

SOURDOUGH CROSTINI/CELERY HEARTS/HERB OIL

^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 SEA SCALLOPS

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

^{G*} MUSTARD GLAZED PORK TENDERLOIN

BRUSSELS SPROUTS/CIPPOLINI ONION/FINGERLING POTATOES/CHERRY DEMI

* TEA BRINED PHEASANT BREAST

BABY BOK CHOY & FOREST MUSHROOMS/SWEET POTATO TART/CRISPY LEEKS

^{G*} CHIMICHURRI FILET OF BEEF

PICKLED MUSTARD SEEDS/BROCCOLINI
HEIRLOOM CARROTS/TRUFFLE WHIPPED POTATOES

*PISTACHIO CRUSTED LAMB LOIN (SUPPLEMENT • 15 •)

ASPARAGUS/BABY CARROTS/HERB BARLEY/RED WINE REDUCTION

INDEX: (KINDLY SELECT ONE)

"THE BLACK FOREST"

SPIKED CHERRIES/CHOCOLATE TORTE
TONKA BEAN CREAM

"AN ODE TO SPRING"

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

BANANA BREAD PUDDING

ROASTED CHESTNUTS/PEANUT BUTTER MOUSSE
BACON-BOURBON SAUCE



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.