

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/GIN & JUICE
SOPPRESSATA/FINOCCHIONA
DIJON & WHOLE GRAIN MUSTARDS
(OPTIONAL SUPPLEMENT)

IBERICO HAM ½ OUNCE •12•

CHEESE DISPLAY •22•

CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS
BLEU/GREEN HILL BRIE/RED DRAGON
GOAT GOUDA/BUTTERMILK CHEDDAR
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:

^G VICHYSOISE

CRISPY FINOCCHIONA/HERB OIL/PEA TENDRILS

CHAPTER I: (KINDLY SELECT ONE)

^{VG} WHITE WINE POACHED NECTARINE SALAD

WATERCRESS/LIL' MOO CHEESE/CRANBERRY COMPOTE
CLEMENTINE DRESSING/SWEET PICKLED SHALLOTS

^{VG} COMPRESSED WATERMELON SALAD

ARTISAN GREENS/PICKLED RED ONION PEARLS/GOAT CHEESE GOUDA
BALSAMIC VINAIGRETTE/MARINATED LEMON SEGMENTS

^G CAPRESE SALAD

HEIRLOOM TOMATOES/BURRATA CHEESE/BASIL VINAIGRETTE
ARTISANAL GREENS/BALSAMIC SYRUP

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

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

^V RICOTTA GNOCCHI

(OPTIONAL SUPPLEMENT: ITALIAN SAUSAGE • 5 • AND/OR GULF SHRIMP • 8 •)

HERB-TOMATO SAUCE/SPINACH/BOCCONCINI MOZZARELLA

^G CHARRED SPANISH OCTOPUS

CRISPY HOMINY/EGGPLANT/PETITE TOMATOES/A VOCADO/CHIPOTLE AIOLI

^G YELLOWTAIL HAMACHI TATAKI (SUPPLEMENT • 10 •)

TOBIKO ROE/SOBA NOODLES/PEANUT THAI SAUCE/TOGARASHI RICE CRACKER/RADISHES
CITRUS AIOLI

CHAPTER II: (KINDLY SELECT ONE)

^{G*} CRAB TOPPED SALMON

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

^{G*} PAN SEARED BARRAMUNDI

BABY BOK CHOY/FOREST MUSHROOMS/SWEET PEPPERS/BAMBOO RICE
CARROT GASTRIQUE

* RIBEYE OF PORK A LA PLANCHA

BLAUKRAUT/GOLDEN BEETS/SPATZLE/PICKLED MUSTARD SEEDS

^{G*} CONFIT BREAST OF DUCK

COLLARD GREENS/BLACK EYED PEA SUCCOTASH/SPICED PLUM SAUCE/CRISP OKRA

^{G*} CHIMICHURRI FILET OF BEEF

BROCCOLINI/SPANISH SWEET POTATOES/CHERRY-JALAPEÑO COMPOTE/MOJO ONION

^{G*} SUMAC DUSTED LAMB LOIN (SUPPLEMENT • 20 •)

HEIRLOOM CARROTS/LACINATO KALE/SAFFRON RISOTTO/BLACKBERRY BEARNAISE

INDEX: (KINDLY SELECT ONE)

^G WARM CHOCOLATE TORTE

PEANUT BUTTER TRUFFLE CENTER
VANILLA ANGLAISE/MACERATED BERRIES

FRIED STRAWBERRIES

TRIO OF SAUCES/CINNAMON DUST/CHANTILLY CREAM

PEACH BUCKLE

PEACH-BLACKBERRY JUS
VANILLA ICE CREAM/CINNAMON STREUSEL

VANILLA CHEESECAKE

GALA APPLE COMPOTE
PIE CRUST CRISP/CINNAMON TUILE



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 OF 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.