THE GEORGIAN
A CLASSIC APPROACH TO CONTEMPORARY CUISINE

March 31, 2013

Regionally Inspired European Charcuterie

Smoked and Cured Fish and Crustaceans,
Massive Tiger Prawn Towers,
Dungeness and Alaskan King Crab Legs

Organic Salads and Artisan Breads

Entrees

Choice of:

Bourbon Honey Mustard Glazed Bone in Ham
Buttered English Peas, Baby Carrots,
Parmesan Cauliflower Potatoes,
Whipped Horseradish Crème Fraiche
or
Roasted New York Strip Loin
French Blue Eggs, Crispy Potato Cake,
Braised Oxtail and Collard Greens, Honey Cornbread, Tomato Jam
or
Rosemary Honey Slow Roasted Spring Lamb Rack
Grilled Fennel and Blood Orange Lamb Sausage, Ravioli Provencal,
Roasted Garlic Crisp
or
First of the Season Grilled Halibut Fillet
Rainbow Baby Potatoes, Asparagus and Basil Broth,
Champagne Butter, Tempura Zucchini Blossom
or
Roasted Young Artichokes with Mountain Morels
Pea Vine Tips, Quinoa Risotto, Lamb Chopper Ship's Milk Cheese,
Preserved Lemon Gremolata, Pecorino Freco

Easter Dessert Buffet

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