



THE GEORGIAN

A CLASSIC APPROACH TO CONTEMPORARY CUISINE

February 14th, 2014

Foamy Sunchoke and Black Truffle Soup

Foie Gras and Prawn Dumpling

2010 S.A. Priim, "Graacher Himmelreich" Riesling, Spätlese Mosel, Germany

Terrine of Cured Hot House Tomatoes and Burrata

Olio Nuovo and Balsamic Syrup

2012 Chinook Sauvignon Blanc, Yakima Valley, WA

Frozen Grape and Meyer Lemon Cleanser

Choice of:

Prime Beef Tenderloin

Buttered Lobster, Fire Roasted Pepper and Celery Root Pavé

2008 Col Solare Red Blend, Columbia Valley, WA

or

Delicata Squash Tortellini

Preserved Lemon Chutney and Smoky Parmesan

*2007 Savigny-les-Beaune "Les Marconnets", Nicolas Potel
Burgundy, France*

Roof Top Honey Soufflé

White Chocolate Hearts, Raspberry Sauce

2010 Chateau Roumieu-Lacoste Sauternes, Bordeaux, France

\$115 per person,

\$160 per person with wine



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