



GEORGIAN ROOM

Winter

Appetizers

<i>Farm Raised Beluga Caviar, Cornbread Blini, Lox, Chive Crème Fraîche</i>	50
<i>Kurobuta Pork Belly, White Turnip, Savoy Cabbage, Persimmon Barbecue</i>	21
<i>Poached Maine Lobster, Malted Parsnips, Clementine, Marcona Almonds</i>	24
<i>Maine Diver Scallop, Black Truffle Crust, Sunchokes, Celery Root Relish</i>	22
<i>Squab Breast, Foie Gras, Vanilla Pickled Beet, Roasted Chestnut Butter</i>	23

Salads

<i>Georgian Room Signature Caesar Salad, White Anchovy, Crispy Reggiano</i>	14
<i>Honeycrisp Apple, Hickory Smoked Trout, Lemongrass, Hazelnut, Celery</i>	15
<i>Autumn Lettuces, Avocado, Duck Prosciutto, Brie Croutons, Quince Puree</i>	16

Entrees

<i>Sea Bass, Buttered Mussels, Local Fennel, Florida Orange, Shellfish Nage</i>	39
<i>Roasted Monk Fish, Maple-Scented Lentils, Chorizo, Sweet Potato, Lardo</i>	38
<i>Oak Scented Hen, Confit Maitake, Fingerling Potato, Cranberry Mustard</i>	36
<i>Veal Tenderloin, Yellow Foot Chanterelles, Winter Squash, Georgia Pecans</i>	42
<i>Wagyu Beef Short Ribs, White Bean Puree, Brussels, Rosemary-Carrot Jus</i>	45

Desserts

<i>Manjari Chocolate Torte, Sapelo Honey, Vanilla Yogurt, Cranberry, Mint</i>	16
<i>Yuzu Lime Curd, Meyer Lemon, Cherry, Pistachio, Poppy Seed Shortbread</i>	15
<i>Baked Coconut Tapioca, Sweet & Sour Pineapple, Banana-Walnut Sherbet</i>	14
<i>Butterscotch Bread Pudding Soufflé, Golden Raisins, Dark Rum Ice Cream</i>	17
<i>Tableside Artisanal Cheese Cart, Preserves, Sapelo Farms Honey, Cashews</i>	12

The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria may cause serious illness or death.
20% service charge and 7% sales tax added to each guest check