



GEORGIAN ROOM COOKING SCHOOL

Chef de Cuisine, Joel Peralta
Sushi Chef de Cuisine, Jam Magtanong

= STEAK LUNCH =

SEASONAL SOUP
BLACK GARLIC MARINATED LONG ISLAND STRIP STEAK
GOLDEN POTATO BUTTER
SMOKY CHILI JAM
SEASONAL GARDEN VEGETABLES
SEA ISLAND 67% DARK CHOCOLATE FLOURLESS CAKE
MACERATED SEASONAL FRUIT, CRÈME CHANTILLY

= SEAFOOD LUNCH =

TUNA POKE
Avocado, Radish, Ginger, Tamari Vinaigrette
ROASTED CHILEAN SEABASS
TRUFFLE HEIRLOOM POLENTA
CHIMICHURRI
SEASONAL GARDEN VEGETABLES
MARKET FRUIT BUCKLE
Vanilla Ice Cream, Caramel Drizzle

= SUSHI LUNCH =

CALIFORNIA ROLL
SPICY CALIFORNIA ROLL
TUNA AVOCADO ROLL
SPICY TUNA ROLL

Choose One Menu, 250 per person

Consuming raw or undercooked poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Our products may contain wheat, egg, dairy, soy, fish, or other allergens even if not listed on the menu.