



GEORGIAN ROOM PASSED APPETIZERS

Priced Per Piece

== SUSHI ==

*SPICY TUNA MAKI 8

*SALMON MAKI 8

*CALIFORNIA MAKI 8

*CRUNCHY SHRIMP 8

VEGGIE MAKI 8

== RAW ==

*PRIME BEEF TARTARE 14

Black Olive-Cornichon Dressing, Toasted Brioche

*OYSTERS ON THE HALF SHELL 6

Tray Passed or Table Presentation

== CAVIAR AND ROE ==

*ROYAL OSSETRA CAVIAR 20

Warm Bilinis, Crème Fraîche, Dill

*COMTÉ-TRUFFLE FRITTER WITH CAVIAR 22

== COOKED ==

*OYSTERS ROCKEFELLER 6

Tray Passed or Table Presentation

*PEEKYTOE CRAB FRITTER 14

Old Bay Aioli

*SHRIMP COCKTAIL SHOOTER 12

Classic Sauce, Horseradish, Lemon

*BACON WRAPPED SHRIMP 12

Passionfruit Mustard, Cilantro

== VEGGIE ==

FRIED GREEN TOMATO 10

Pimento Cheese, Bacon

WATERMELON-GOAT CHEESE SKEWER 10

CHERRY TOMATO-WATERMELON GAZPACHO SHOOTER 10

Chef de Cuisine, Joel Peralta
General Manager, Amanda Brittingham

*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.*