



Chef Nick Leahy's tasting and wine pairing chef's table menu

\$125 per person

(menu items and wine subject to change depending on availability)

“ga caviar service” cornmeal blini, smoked trout fromage, UGA caviar

raw oyster with champagne mignonette

chenin blanc sparkling brut, vouvray, bernard fouquet, france

saffron poached shrimp, mushrooms, fennel, sea beans, turmeric chili oil

salmon “poke” taco, sesame aioli, roe

ahi tuna tartare kimchi, miso aioli, chile peanuts

tannat/syrah/merlot, la gascogne, france

pan roasted scallops tonnato sauce, local beans, tomato oil

grilled octopus chorizo, cilantro, seaweed, soubise

smoked beet salad carrot puree, curried pine nuts, feta

butterbean “guacamole” toast, radish, lemon

chardonnay/roussane/viognier, blindfold, california

roasted sunchoke ravioli, brown butter emulsion, apple, parsley

cider glazed shrimp risotto, GA white shrimp, butternut squash, apple, bacon

romain duverney, gigondas france

32 day dry aged ribeye, marsala mushrooms, thyme butter, crispy shallot

heritage farms short rib, cabbage puree, apple, radish

grilled corn “street cart style” off the cob with cotija cheese, lime aioli

cabernet/petite sirah/syrah/charbono, the prisoner, california

chocolate crackle cookies & spiced milk

salted caramel bar, caramel apples, cocoa powder

sweet potato zeppolis

white and rose kopke porto, portugal