

# Dinner

## SNACKS

### EAST & WEST COAST OYSTERS

½ dozen \$18 / 1 dozen \$36

### LING COD BRANDADE \$16

Black Truffle & Whipped Tofu

### BABY ARTICHOKE FRITO \$16

Pickled Chilies & Lemon Aioli

### SMOKED TAHINI SPREAD \$11

Falafel & Pickled Cherries

### ICE BOX VEGETABLE CRUDITÉS

\$22 for two /\$42 for four

Green Goddess & Aglio Olio

### GOAT CHEESE STUFFED

SQUASH BLOSSOMS \$14

Chilies, Lime, Salsa Roja

### FENNEL & ZA'ATAR

PARKER HOUSE ROLLS \$3

Vermont Butter

### HERBED LABNE \$11

Summer Fruits

### YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

### THE GEORGIE OSSETRA

CAVIAR SERVICE \$MP

Traditional & Non-Traditional

Garnishes, Buckwheat Blini

## COCKTAILS

### SAKE VERDE \$16

Dessai 39 Junmai Diaginjo Sake,  
Titos Vodka, English Cucumber,  
Fresh Lime Juice, Beet Sugar Water,  
Moscato D'asti

### HOLLYWOOD PARK \$21

Knob Creek Bourbon,  
Fresh Lime Juice, Simple Syrup, Mint,  
Hennessy V.O.S.P. Cognac

### AVOCADO DAQUIRI \$18

Bacardi Light, Fresh Lime Juice,  
Beet Sugar Water, Avocado Purée,  
Lime Wedge

### GEORGIE GERBER \$19

Casamigos Blanco Tequila,  
Gerber's Peach Baby Food,  
Fresh Lime Juice,  
Agave Nectar, Egg White

### MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis  
Olive or Flamed Lemon Twist

### FEEL THE BEET \$19

Ketel One Vodka, Cointreau,  
Fresh Lime Juice, Beet Juice,  
Beet Sugar Water, Orange Peel

### ENGAGED & CANT-ALOUPE \$18

Barsol Pisco Mosto Verde,  
Fresh Cantaloupe, Fresh Lime Juice,  
Beet Sugar Syrup, Egg White,  
Angostura Bitters

### PEPPERDIME \$17

Tanqueray Ten Gin, Benedictine,  
Fresh Lemon Juice, Grapefruit, Acacia  
Honey-Syrup, Red Bell Pepper,  
Jalapeño Slice

## WINES BY THE GLASS

### SPARKLING

FANTINEL Prosecco, Veneto, Italy NV

\$15

BILLECART-SALMON Brut, Champagne, France NV

\$29

RUINART Brut Rosé, Champagne, France NV

\$35

MONTAGE CUVÉE Sonoma Valley, California NV

\$14

### ROSÉ

CLOS SELENE Paso Robles, California 2015

\$16

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015

\$25

CHÂTEAU D'ESCLANS "Whispering Angel", Provence, France 2015

\$19

### WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014

\$16

PASCAL JOLIVET Sancerre, Loire Valley, France 2014

\$18

HABIT WINE CO. Chenin Blanc "Jurassic Park Vineyard" Santa Ynez, California 2014

\$19

MASSICAN Fiulano "Annia", Napa Valley, California 2015

\$20

DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014

\$21

FAR NIENTE Chardonnay, Napa Valley 2014

\$25

BRÜNDLMAYER Grüner Veltliner "Kamptaler Terrassen", Austria 2014

\$17

### RED

VILLA DI ZANO Chianti Classico, Tuscany, Italy 2010

\$15

TAKEN WINE CO. Pinot Noir, "Complicated", Sonoma, California 2014

\$18

CARUSO & MININI "Perricone", Sachia, Sicily, Italy 2013

\$19

GUIGAL Gigondas, Rhône Valley, France 2011

\$23

CHÂTEAU TOUR GRAND-FAURIE Saint-Emilion Grand Cru, Bordeaux, France 2009

\$25

FREEMARK ABBEY Cabernet Sauvignon, Napa Valley, California 2012

\$26

NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012

\$16

## CORAVIN WINES BY THE GLASS

*The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.*

### WHITE

MORAGA Sauvignon Blanc, Bel Air, California 2006

3oz 5oz

\$21 \$37

PHILIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011

\$20 \$34

HUDSON Chardonnay, Napa Valley, California 2013

\$21 \$37

DOMAINE EMILE BEYER Riesling Grand Cru, Alsace, France 2012

\$19 \$33

QUERCIABELLA "Batâr", Tuscany, Italy 2012

\$26 \$44

### ORANGE

VODOPIVEC Vitovska Classica, Friuli-Venezia Giulia, Italy 2006

3oz 5oz

\$23 \$39

COS PITHOS BIANCO Sicily 2011

\$12 \$21

### RED

JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy, France 2008

3oz 5oz

\$31 \$53

CHÂTEAU CALON SÉGUR Saint-Estèphe, Bordeaux France 2009

\$41 \$70

OCCIDENTAL Pinot Noir, Sonoma Coast, California 2013

\$23 \$38

THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010

\$37 \$62

BEEKEEPER CELLARS Zinfandel, Sonoma County, California 2009

\$20 \$34

MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012

\$39 \$66

ALLEGRIANI Amarone della Valpolicella, Veneto, Italy 2010

\$20 \$34

## BEERS

ST. PAULIE GIRL *non-alcoholic*, Germany \$8

BECKS *non-alcoholic*, Germany \$8

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

MORETTI "LA ROSSA", Italy \$7

BALADIN "NORA" ALE, Italy 750mL \$60

OLD SPECKLED HEN, England \$10

## SOFT DRINKS

Bundaberg Ginger Beer \$8

Bundaberg Root Beer \$8

Mexican Coke, Diet Coke, Sprite \$6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

# Dinner

## STARTERS

WHITE GAZPACHO \$15  
Sheep's Milk Ricotta, Persian Cucumbers, Smoked Paprika

KAMPACHI TARTARE \$19  
Pickled Ramps, Buttermilk, Rye, Smoked Trout Roe

YELLOWFIN TUNA "POKE" \$19  
Sugar Snap Peas, Furikake, Sesame

CUMIN SPICED SOFT SHELL CRAB \$22  
Brentwood Corn, Cilantro, Spicy Tomato Vinaigrette

STEAK TENDERLOIN TARTARE \$24  
In the Classic Style with Garlic Sourdough

DISTEFANO BURRATA \$19  
Grilled Treviso, Pancetta Vinaigrette, Caramelized Figs, Aged Balsamic

HEIRLOOM CARROT & ENDIVE SALAD \$16  
Dates, Labne, Harissa Vinaigrette

NATIVE BIBB LETTUCES \$16  
French Vinaigrette, Avocado, Pickled Lemon Cucumbers

MEXICAN SHRIMP & GRILLED AVOCADO \$24  
Salsa Roja & Cotija Cheese

THE GEORGIE WEDGE \$16  
Baby Iceberg, Spring Peas, Roquefort & Horseradish Dressing

BABY BEET SALAD \$16  
Goat Cheese Tahini, Smoked Hazelnuts, Nigella Seeds

## FOR TWO

DRY AGED CREEKSTONE FARMS  
TOMAHAWK \$59/PP  
Shallot Confit, Watercress, Noble Sherry Vinegar

## ENTREES

ROASTED JIDORI CHICKEN \$29  
Green Olives, Harissa, Artichokes

ROASTED DIVER SCALLOPS \$36  
Grilled Leeks, Chanterelle Mushrooms, Egg Vinaigrette

BRAISED SHORT RIB OF BEEF \$34  
Charred Red Cabbage, Serrano Chiles, Toasted Peanuts

DOVER SOLE \$59  
Morels, Pickled Ramp

ROASTED ALASKAN HALIBUT \$37  
Charred Baby Bok Choy, Shishito Peppers, Miso Aioli

DRY AGED CREEKSTONE FARMS NY STRIP \$56  
Shallot Confit & Watercress

MOROCCAN SPICED  
COLORADO LAMB SHANK \$38  
Cous Cous, Raisin, Meyer Lemon & Spicy Broccolini

NEW ZEALAND JOHN DORY \$28  
Spring Garlic Purée & Brown Butter Caper Sauce

## PASTA

CARNAROLI RISOTTO \$23  
Dungeness Crab, English Peas, Melted Leeks

FRESH SPAGHETTI & VEAL MEATBALLS \$25  
San Marzano Tomato, Basil, Parmigiano Reggiano

HEN EGG TAGLIOLINI \$26  
Santa Barbara Sea Urchin, Meyer Lemon, Chive Blossom

RICOTTA CANNELLONI \$26  
Morel Mushrooms, Ramps, Spring Vegetables

HAND ROLLED BEET AGNOLOTTI \$24  
Hazelnuts & Brown Butter

## SIDES

CRISPY FINGERLING POTATOES \$11  
Parmigiano Reggiano, Parsley, Charred Scallions

BROCCOLI DI CICCIO \$12  
Red Chili, Almonds, Golden Raisin

FORAGED MUSHROOMS \$13  
Black Garlic Agliata & Toasted Buckwheat

ROASTED CAULIFLOWER \$12  
Freekah, English Peas, Chermoula

BRENTWOOD CORN RAGOUT \$12  
Chilies, Lime, Cotija Cheese