

Nikolai's Roof at the
Atlanta Hilton



Chef: Olivier De Busschere
Manager: Daniel Rudiger

Chef's Menu

Les Petites **Piroshkis**

Dutch Sardines w/ Parmesan Infused Polenta Frites, Tomato Fondue, Confit of Red Pearl Onions

*Pan Seared & Bonbon of Foie Gras
D'Anjou Pear Carpaccio, Fennel Raisin Brioche*

Intermezzo

Pan Seared Plaice, Lobster Mushroom Custard, Grey Shrimp Croquette
& Baby Leeks w/ Champagne Foam

Or

Herb Crusted Rack of Lamb, French Olive Oil flavored Heirloom Tomatoes Provencal Potatoes,
Fern Leaf Lavender Demi Glace

Or

Sweet Water 420 marinated **Boar** Tenderloin, Sun Chokes puree, Foie Gras,
Mushroom Espuma & Star Anise Reduction

Tasting of Artisanal Cheeses

Chef's Choice Soufflé w/ Crème Fraîche

\$95 per person