

Pleasure to Serve You
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PROPRIETORS
ALAN & CINDY LEBLANC
—
CHEFS
BEN VAUGHN & DAVE KROG

White Oak

Open Daily to Enjoy
—
270 PEACHTREE ST. NW
ATLANTA, GA 30303
—
WHITEOAKKITCHEN.COM
TEL. 404 . 524 . 7200

Dinner

MONDAY-THURSDAY 4:00PM-10:00PM | FRIDAY-SATURDAY 4:00PM-11:00PM | SUNDAY 4:00PM-10:00PM

Cuisine du Sud

suggested wine pairings



ONE

Ratatouille

Eggplant Caviar. Kombu. Peeled Tomato. Onion Soubise. Squash.
Zucchini. Garlic Chips. Sherry Gastrique.
*Melon de Bourgogne, Muscadet Sevre-et-Maine,
Michel Delhommeau, "Harmonie", Loire, France 2020*

Foie Gras

Chocolate Sourdough. Redberry. Walnut. Black Pepper.
*Eric Solomon, Chasselas, "L'alpage" Mont-sur-Rolle,
Switzerland, 2018*

Kippered & Cured

Kippered Fish. Pickled Vegetables. Cured Meats.
Gruner Veltliner, Weingut Stadt Krems, Kremstal, 2022

Mussels

PEI Mussels. Shallot. Green Garlic. Bacon. Beurre Monte. Fines Herbes.
*Sauvignon Blanc-Chardonnay-Pinot Gris, "Armorica",
Val de Loire, France 2021*

Shrimp Beignets

Georgia Wild Caught Shrimp. Beignets. Jambalaya Mayo.
*Champagne, Pommery "POP", Extra Dry NV,
Champagne, France*



TWO

Tomato Salad

Peeled Tomatoes. Homemade Cheese. Tomato Broth. Young Tarragon. Olive Oil.
*Sauvignon Blanc, Longmeadow Ranch, Rutherford,
Napa Valley, CA, 2023*

Beet Salad

Beets. Epoisses. Frisée. Pistachios. Cracked Pepper.
Marchand-Tawse, Pinot Noir, Marsannay, 2021

Butter Lettuce

Chevre. Homemade Bacon. Washed Onion. Sorrel. Chive Dressing.
Chardonnay, Albert Bichot, Chablis, France, 2023

Tuna Niçoise

Tuna. Fennel. Olives. Quail Egg. Fingerling Potato. Tomato. Herb Vinaigrette.
Cinsault Blend, Triennes, Nans-les-pins, Provence, France, 2022

Octopus Carpaccio

Preserved Lemon Gel. Fennel Pollen. Arugula. Charred Citrus. Kelp. Chili Dust.
Vermentino, Mesa, "Giunco", Sardegna, Italy 2023

Tagliatelle Pomodoro

Homemade Tagliatelle. Tomato. Eggplant. Garlic. Basil. EVOO.
Super Tuscan, Banfi, "Cum Laude", Tuscany, Italy 2021

THREE

Ribeye

Prime Ribeye. Black Garlic. Endive.
*Cabernet Sauvignon, Paul Hobbs, Coombsville,
Napa Valley 2019*

Wagyu Burger

Seared Foie Gras. Onion Marmalade.
Green Garlic Emulsion. Brioche Bun.
*Riesling, Von Winning, "Sekt" Extra Brut,
NV Pfalz, Germany*

Short Rib

Short Rib. Celery Root. Pearl Onion. Tarragon-Mustard.
*Zinfandel-Petit Syrah-Syrah, Orin Swift Cellars,
"8 Years in the Desert", Napa Valley 2023*

55

Colorado Lamb Rack

Roasted Colorado Lamb Rack. Dijon. Fines Herbes.
Malbec, Vina Cobos, "Cocodrilo" Corte, Mendoza, Argentina, 2022

30

Black Bass

Black Bass. Chicharron. Mushroom Brodo.
Trumpet Mushrooms. Black Truffle.
Carricante, Nicosia, Etna DOC, Sicily, Italy, 2022

32

Fried Chicken

Herb Salad. Agrodolce Chili Crunch.
*Rose, Dom. Elisa Gueneau, Sancerre, "Chavignolet",
Loire Valley, France 2024*

GARNITURE

Pommes Frites

Black Garlic Mayonnaise.

Mashed Yukon Potato

Truffle Supplement Available.

Enoki Mushrooms

Fermented Onion Powder. Fried Shallots.
Farm Cheese.

Rapini

Crisp Rapini. Brown Butter. Garlic Chips.



FROMAGE | 5

Asher Blue

Creamy. Crumbly.
Classic Blue Cheese.

Griffen

Malty. Nutty. Farmhouse Style.
Comparable to Cheddar.

Cypress

Herbaceous. Olive. Dill. Tomato. Basil.
Mediterranean Inspired.

Thomasville Tomme

Alpine Butter Cheese. Firm.
French Style.

Applewood-Smoked Gouda

Semi-Firm. Tangy. Buttery. Smoky.