

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



NEW YEAR'S EVE DECEMBER 31, 2015

THREE-COURSE PRIX FIXE MENU \$50/GUEST

INCLUDES YOUR CHOICE OF THE FOLLOWING: INSPIRATION, ENTRÉE AND DESSERT

THREE-COURSE PRIX FIXE BUBBLY MENU \$75/GUEST

INCLUDES THE ABOVE PLUS BOTTOMLESS CHAMPAGNE WITH YOUR MEAL

ALSO SERVING A LA CARTE

INSPIRATION

CREAMY LOBSTER BISQUE

Fresh Lobster Meat/Chives

11

SEARED DAY BOAT SCALLOPS

Cauliflower Puree/Bacon Jam/Micro Cilantro

14

ENTRÉE

CRAB STUFFED FLOUNDER

Sautéed Spinach/Mushroom Rice Pilaf/Hollandaise

32

GRILLED NEW YORK STRIP

Twelve Ounce Steak/Truffle Mashed Potatoes/Asparagus/Maitre D'Butter

34

DESSERT

HEATH BAR CHOCOLATE MOUSSE

With Mint and Whipped Cream

10

BUTTERSCOTCH CRÈME BRULEE

Oven Baked/Bruléed To Order

10

WE WILL ALSO BE SERVING FROM OUR REGULAR MENU

GEORGIA BROWN'S WISHES YOU A HAPPY & HEALTHY NEW YEAR!