

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



NEW YEAR'S EVE DECEMBER 31, 2016

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

AMUSE-BOUCHE

EGG B- DEVILED

chipotle drizzles / bacon jam

INSPIRATION

CREAMY LOBSTER BISQUE

12

cognac / fresh lobster / chives

GOLDEN FRIED PRAWNS

12

cucumber salad / sweet thai chili aioli

HOUSE CURED SALMON

12

green tomato salsa / Sardinian flatbread / micro cilantro

ENTRÉE

ROASTED BREAST OF PHEASANT

28

mustard spaetzle / rainbow chard / whole grain mustard cream

OLD CITY SURF AND TURF

28

filet mignon / poached lobster / corn "caviar" / roasted fingerlings / Bearnaise sauce

PAN SEARED SHRIMP AND SCALLOPS

28

caramelized onions / spinach / fettucinni pasta / lobster cream sauce

DESSERT

HEATH BAR CHOCOLATE MOUSSE

10

with mint and whipped cream

BUTTERSCOTCH CRÈME BRÛLÉE

10

cane sugar / whipped cream / mint

We will also be serving from our regular menu.

GEORGIA BROWN'S WISHES YOU A HAPPY & HEALTHY 2017.