



NEW YEAR'S EVE DECEMBER 31, 2018

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- DEVEILED

chipotle drizzles / bacon jam

INSPIRATION

MINI CRAB CAKES

blue cheese coleslaw / whole grain mustard butter sauce

12

GOATS CHEESE SALAD

cherry heirloom tomatoes / orange segments / orange-honey vinaigrette

12

ENTRÉE

OLD CITY SURF AND TURF

fresh lobster / beef tenderloin / spinach medley / yellow corn mashed potatoes / béarnaise sauce

28

MIXED SEAFOOD PLATTER

shrimp / scallops / salmon / basmati rice / haricot verts / spicy tomato butter sauce

28

DESSERT

HEATH BAR CHOCOLATE MOUSSE

with mint and whipped cream

10

PUMPKIN BREAD

caramel sauce / vanilla ice cream

10

We will also be serving from our regular menu.

GEORGIA BROWN'S WISHES YOU A HAPPY & HEALTHY 2019.