

GEORGIA



BROWNS

FINE SOUTHERN CUISINE



WINTER RESTAURANT WEEK-JANUARY 25-30, 2016 PRE FIXE. 3-COURSE. DINNER MENU \$35/GUEST

(beverages, tax and gratuity not included)

INSPIRATIONS

Choose one

SEARED DIVER SCALLOPS

Cauliflower Puree/Bacon Jam/Micro Cilantro

OLD CITY FRENCH ONION SOUP

Served Traditional Style with Cheese Biscuits

LAURA CHANEL AGED GOAT'S CHEESE SALAD

Tomato/Lavender-Honey Vinaigrette/Orange Segments

ENTRÉES

Choose one

CRAB STUFFED SALMON "IMPERIALE"

Wild Mushroom/Fingerlings/Roasted Beets/Baby Arugula

BRAISED BEEF "SHORT RIB" STEW

Root Vegetables/Mashed Potatoes/San Marzano Tomato

COUNTRY FRIED BEEF TENDERLOIN

The Cowboy Medley/Chicken Gravy/Tobacco Onions

DESSERTS

Choose one

PUMPKIN -CHOCOLATE CHEESE CAKE

Oreo Cookie Crust/Whipped Cream/Mint

HEATH BAR CRUNCH

Chocolate Mousse/Whipped Cream/Mint

PEACH COBBLER A LA MODE

Served Warm/Oatmeal Crumble Crust/Vanilla Bean Ice Cream

SORRY, NO SUBSTITUTIONS

950 15TH STREET, NW (BETWEEN K AND I STREETS, NW
NEAR MCPHERSON SQUARE) WASHINGTON, DC 20005

LOCATED 2 BLOCKS FROM THE WHITE HOUSE

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