

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



GEORGIA BROWN'S VALENTINE'S DAY APHRODISIAC PRIX-FIXE MENU

SUNDAY, FEBRUARY 14, 2016

A Low Country Love Story Between Food and Wine

\$120 PER COUPLE/\$60 PER PERSON

Each Valentine Chooses One:

Love Potion, Narrative, Climax and Conclusion

LOVE POTIONS

Indulge at your own risk!

SANTA MARGHERITA SPARKLING ROSE

Trentino-Alto Adige, Italy

NO. 9

Godiva Raspberry Chocolate Vodka/Chambord/Chocolate Covered Strawberry

DOUBLE CHOCOLATE MARTINI

Light and Dark Godiva Chocolate Liqueur/Vodka/Fleur de Sel/Shaved Chocolate/Cherry

950 K CHAMPAGNE COCKTAIL

Turbinado Sugar/Angostura Bitters/Cherry

VOVETI PRESECCO

Veneto, Italy

Additional Love Potions can be purchased a la carte for \$13

TO BE CONTINUED

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THE NARRATIVE

Choose One:

CREAMY LOBSTER BISQUE

Fresh Lobster Meat/Chives/Cognac

(Carmel Road, Pinot Noir/Monterey, CA \$15/\$58)

CLASSIC CAESAR

Blackened Catfish Caesar Dressing/Croutons/Romaine Hearts

(Reserve Des Rochers, Chardonnay/Maconnais, France \$10/38)

FRIED CHINCOTEAGUE OYSTER

Ma's Pickle Slaw/Charred Lemon Mayonnaise

(Borgo Conventi, Pinot Grigio/Friuli, Italy \$12/46)

SEARED DIVER SCALLOPS

Cauliflower Puree/Bacon Jam/Micro Cilantro

(Franciscan, Chardonnay/Napa Valley, CA \$14/50)

DEVILED EGG DUO

Dijon Mustard Stuffing/Bacon/Crab

(Klinker Brick "Farrah, Syrah/Lodi, CA \$14/52)

FRIED GREEN TOMATO

Herbed Cream Cheese/Tomato Fondue/Bread & Butter Pickles

(Drylands, Sauvignon Blanc/Marlborough, New Zealand \$14/55)

CRAB & SHRIMP COCKTAIL

Traditional Cocktail Sauce/Seaweed Salad/Nori Sheets/Lemon

(Ferrari Carano. Fume Blanc/Sonoma County, CA \$12/46)

TO BE CONTINUED

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THE CLIMAX

Choose One:

BUTTERMILK FRIED CHICKEN BREASTS

Mashed Potatoes/Collard Greens/Chicken Pan Jus

(Carmel Road, Pinot Noir/Monterey, CA \$15/\$58)

EL DIABLO' (DEVIL SHRIMP)

Jumbo Shrimp/Crab Imperial/Lobster Nage/Smoked Gouda Mac n Cheese

(Sonoma-Cutrer, Chardonnay/Russian River Valley, CA \$17/66)

BRAISED BEEF SHORT RIB

Roasted Root Vegetables/Mashed Potato/Bordelaise Sauce

(St. Clement, Merlot/Napa, CA \$70)

PAN SEARED JUMBO SHRIMP & DIVER SCALLOPS

Lobster Cream Sauce/Fresh Pasta/ Spinach/Mushrooms/ Parmesan

(Franciscan, Chardonnay/Napa Valley, CA \$14/50)

COLORADO LAMB CHOPS

Vermicelli Rice/Baby Vegetables/Fresh Mint Sauce

(Uppercut, Cabernet Sauvignon/Napa, CA \$15/58)

GRILLED FLAT IRON STEAK

Mushroom-Corn Risotto/Asparagus/Spicy Tomato Butter Sauce

(Klinker Brick "Farrah, Syrah/Lodi, CA \$14/52)

CRAB STUFFED SALMON

Wild Mushrooms/Roasted Beets Baby Arugula/Butter Sauce

(Sonoma-Cutrer, Chardonnay/Russian River Valley, CA \$17/66)

SHRIMP AND GRITS

Heirloom Grits/Jumbo Shrimp/Andouille Sausage/Buttery Clam Broth

(Reserve Des Rochers, Chardonnay/Maconnais, France \$10/38)

TO BE CONTINUED

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THE CONCLUSION

Choose One...

FLOURLESS CHOCOLATE CAKE

Raspberry Puree/Crème Anglaise/Mint

FRESH BERRIES

Butter Pecan Ice Cream/Grand Marnier/Mint

BOURBON-PECAN PIE

Caramel Drizzles/Chocolate Chess filling/Chocolate Jack Daniel's Ice Cream

WHIPPED MILK CHOCOLATE MOUSSE

Heath Bar Crunch/Whipped Cream/Mint

GEORGIA PEACH COBBLER

Oatmeal Crust/Cinnamon Syrup/Vanilla Bean Ice Cream

