

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



## GEORGIA BROWN'S VALENTINE WEEKEND SPECIALS FRIDAY AND SATURDAY, FEBRUARY 12-13, 2016

AVAILABLE AS A THREE-COURSE PRIX FIXE MENU \$50 PER GUEST

### INSPIRATIONS \$12

*Choose One:*

#### CREAMY LOBSTER BISQUE

Fresh Lobster Meat/Chives/Cognac

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

#### 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)

#### DEILED EGG DUO

Dijon Mustard Stuffing/Bacon/Crab

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

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TO BE CONTINUED

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## MAIN COURSE \$30

*Choose One:*

### CRAB STUFFED SALMON

Wild Mushrooms/Roasted Beets Baby Arugula/Butter Sauce

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

### 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)

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## DESSERTS \$8

*Choose One...*

### WHIPPED MILK CHOCOLATE MOUSSE

Heath Bar Crunch/Whipped Cream/Mint

### FRESH BERRIES

Butter Pecan Ice Cream/Grand Marnier/Mint

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