

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE



GEORGIA BROWN'S VALENTINE'S DAY BEE MINE PRIX-FIXE MENU

TUESDAY, FEBRUARY 14, 2017

\$120 PER COUPLE/\$60 PER PERSON

Each Valentine Chooses One:

Love Potion, Inspiration, Entrée and Dessert

LOVE POTIONS

Your Choice Of:

NO. 9

Southern Wicked Lemonade Blueberry Gin Vodka
Fresh Muddled Mint and Blueberries / Splash of Soda

DOUBLE CHOCOLATE MARTINI

Absolute Vanilla / Godiva Chocolate Liqueur / Chocolate Kiss

950 K CHAMPAGNE COCKTAIL

Turbinado Sugar / Angostura Bitters / Cherry

indulge at your own risk!

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

TO BE CONTINUED

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INSPIRATIONS

Your Choice Of:

BUTTERMILK FRIED SHRIMP

Cucumber-Tomato Salad / Sriracha Thai Chili Aioli

CORNMEAL CRUSTED CATFISH FINGERS

Creamy Coleslaw / Sweet Gherkin Tartare Sauce

SOUTHERN FRIED GREEN TOMATOES

Green Tomato Pico de Gallo / Lemon Cayenne Mayonnaise

SEARED DAY BOAT SCALLOPS

Cauliflower Puree / Bacon Jam / Micro Cilantro

MISS ELLIE'S GOAT'S CHEESE SALAD

Diced Tomato / Crumbled Goat's Cheese
Orange Vinaigrette

CRISPY FRIED CHINCOTEAGUE OYSTERS

Buttermilk Soaked / Chow Chow
Charred Lemon Mayonnaise

CHARLESTON SHE CRAB SOUP

Jumbo-lump Crabmeat / Aged Sherry

CHEF'S AWARD WINNING CAESAR SALAD

Blackened Catfish Caesar Dressing / Parmesan Cheese
Croutons

TO BE CONTINUED

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ENTRÉES

Your Choice Of:

BBQ SPICED SALMON

Crispy Fried Grits Cake / Corn Caviar
Memphis & Savannah Que's

BUTTERMILK FRIED CHICKEN BREASTS

Mashed Potatoes / Braised Collards / Chicken Gravy

CAROLINA SHRIMP & GRITS

Heirloom Grits, Tomato / Shallots
Shrimp in a Buttery Clam Broth

CRAB STUFFED FLOUNDER IMPERIAL

Roasted Beets / Wild Mushrooms
Fingerling Potatoes / Creamed Corn

SUGAR AND SPICE PORK CHOP

Maple Whipped Yams / Shaved Brussels
Calvados Apple Jus

"EL DIABLO" THE DEVIL SHRIMP

Crab Stuffed Shrimp / Mac n Cheese
Spinach Chipotle Drizzles

BUTTERNUT SQUASH-GOAT'S CHEESE RAVIOLI

Rustic Red Sauce / Wild Mushrooms
Spinach Caramelized Onions / Parmesan

ESPRESSO RUBBED PRIME RIB

Potato Croquette / Grilled Asparagus / Blue Cheese Butter

TO BE CONTINUED

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DESSERTS

Your Choice Of:

CHOCOLATE LAVE CAKE

Crème Anglaise / Powdered Sugar / Mint

FRESH BERRIES AND CREAM

Vanilla Ice Cream / Late Harvest Reisling
Whipped Cream / Mint

CLASSIC NEW YORK CHEESECAKE

Strawberry Compote / Whipped Cream / Mint

