

GEORGIA



BROWN'S

FINE SOUTHERN CUISINE

Sweet Georgia Brown's

Thursday, February 14, 2019

ONE HUNDRED TWENTY DOLLARS PER COUPLE

SIXTY DOLLARS PER PERSON

FOUR COURSE MEAL INCLUDES:

Love Potion, Inspiration, Entrée and Dessert

LOVE POTIONS

Your Choice Of:

NO. 9

Stoli Razberi / Fresh Muddled Mint and Blueberries
A touch of Chambord and Lemonade

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:

CREAMY LOBSTER MAC & CHEESE

White and Yellow Cheddar / Pernod / Cavatappi Pasta

CORNMEAL CRUSTED CATFISH FINGERS

Creamy Coleslaw / DC Mambo Sauce

SOUTHERN FRIED GREEN TOMATOES

Heirloom Tomato Relish / Lemon Cayenne Mayonnaise

LOBSTER & SHRIMP LOUIE

Old Bay Dijonnaise / Cilantro / Fresh Lobster / Shrimp

OYSTERS ROCKEFELLER

Blue Point Oysters / Creamed Spinach / Bacon Jam

CHARLESTON SHE CRAB SOUP

Jumbo-Lump Crabmeat / Aged Sherry / Lemon Zest / Crystal Hot Sauce

CHEF'S AWARD WINNING CAESAR SALAD

Blackened Catfish Caesar Dressing / Parmesan Croutons

CRISPY FRIED ASPARAGUS SPEARS

Smoky Mountain Pepper Jam / Tempura Batter

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ENTRÉES

Your Choice Of:

BBQ SPICED SALMON

Creamy Corn / Wild Mushrooms / Fingerling Potatoes / Baby Arugula

BUTTERMILK FRIED CHICKEN BREASTS

Mashed Redskins Potatoes / Smoked Turkey Collards / Chicken Pan Jus

CAROLINA SHRIMP & GRITS

Creamy Heirloom Grits / Andouille Sausage / Buttery Clam Broth
Lobster Nage

BACON WRAPPED MOUNTAIN TROUT

Cornbread Stuffing / Sweet Potato Hash / Asparagus / Spicy Tomato Butter Sauce

SUGAR AND SPICE PORK CHOP

Maple Whipped Yams / Bourbon Apple Mash / Red Eye Gravy / Shaved Brussels Sprouts

"EL DIABLO" THE DEVIL SHRIMP

Crab Stuffed Shrimp / Smoked Gouda Mac and Cheese
Spinach / Shrimp / Tomato Cream

BUTTERNUT SQUASH-GOAT'S CHEESE RAVIOLI

Rustic Red Sauce / Wild Mushrooms
Spinach / Caramelized Onions / Parmesan Cheese

OLD CITY SURF & TURF

Fresh Lobster Tail / Beef Tenderloin / Mashed Potatoes / Grilled Asparagus / Red Wine Jus

BLACKENED SEAFOOD PASTA

Shrimp / Scallops / Crabmeat / Penne Pasta
Spinach / Lobster Cream / Parmesan Cheese

TO BE CONTINUED

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DESSERTS

Your Choice Of:

FLOURLESS CHOCOLATE CAKE

Berry Sauce / Whipped Cream / Powdered Sugar

CLASSIC NEW YORK CHEESECAKE

Strawberry Compote / Whipped Cream / Mint

CHOCOLATE FUDGE BROWNIE SUNDAE

Vanilla Bean Ice Cream / Hot Fudge / Brownies / Whipped Cream / Caramel Sauce

SOUTHERN COMFORT-PUMPKIN BREAD PUDDING

Crème Anglaise / Caramel Sauce / Whipped Cream

PEACH COBBLER A LA MODE

Served Warm / Oatmeal Crumble Crust / Vanilla Bean Ice Cream

