



NEW YEAR'S EVE
\$85 Per Person
Not Including Tax & Gratuity

Additional Menu Supplement

½ dozen Beau Soleil Oysters, Cucumber & Pomegranate Mignonette **+\$25**

1st Course

Whipped Pimento Cheese Crostini, Black Eyed Pea "Caviar", Picadilly Relish

2nd Course

Select One

Carolina She Crab Soup, Lobster, Cornbread Croutons

Fried Green Tomatoes, Jumbo Lump Crab Salad, Smoked Bacon Lardons, Benne Seed Dressing

Georgia Artisan Lettuce Salad, Cornbread Croutons, Pickled Red Onions, Roasted Shallot Vinaigrette

Jumbo Shrimp ala Plancha, Sopping Toast, Smoked Tomato Butter

3rd Course

Select One

Grilled Filet Mignon, Smoked Fontina Pomme Puree, Asparagus, Sauce Bordelaise
Add ½ Butter Poached Lobster \$25

Roasted Pork Tenderloin, Sweet Potato Grit Casserole, Savoy Spinach, Black Truffle Butter

Creole Spiced Redfish, Geechie Style Rice, Roasted Fall Vegetables, Tomato & Okra Stew

Seared Scallops, Creamed Corn Beurre Fondue, Tomato Relish, Baby Turnips

Stuffed Delicata Squash, Cippolini Onions & Baby Kale, Smoked Chestnut Puree,
Black Currants

4th Course

Select One

Gingerbread Spiced Toffee Cake, Whipped

Coconut Cream Pie, Rum Caramel, White Chocolate