

T H E
G E O R G E

NEW YEAR'S EVE MENU

Served Family Style
Includes Bottle of Bubbles
Late Seating \$240++ per Guest

FIRST COURSE

MILK BREAD

Honey-Whipped Butter, Fleur de Sel

POACHED PEAR AND KALE SALAD

Preserved Apricot Vinaigrette, Shaved Radish
Goat Cheese Crumbs, Candied Walnuts

SECOND COURSE

BEEF TARTARE

Smoky Mustard, Egg Yolk Jam
Shaved Truffle, House Potato Chips

THIRD COURSE

SEASONAL LOCAL OYSTERS

Champagne Mignonette, Calabrian Cocktail Sauce

MAIN COURSE

GRILLED BEEF TENDERLOIN OSCAR

Main Lobster Meat, Tarragon Béarnaise
Porcini-Roasted Fingerling Potatoes

SWEET ENDING

STICKY TOFFEE PUDDING

Bourbon Caramel Sauce, Whipped Cream