

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*

**SEASONAL LOCAL OYSTERS**

*Champagne Mignonette, Calabrian Cocktail Sauce*

SECOND COURSE

**POACHED PEAR AND KALE SALAD**

*Preserved Apricot Vinaigrette, Shaved Radish*

*Goat Cheese Crumbs, Candied Walnuts*

THIRD COURSE

**BEEF TARTARE**

*Smoky Mustard, Egg Yolk Jam*

*Shaved Truffle, House Potato Chips*

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*