

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

NEW YEAR'S EVE, DECEMBER 31TH 2018

FIRST COURSE

SEARED MAINE SEA SCALLOP RISOTTO
roasted seminole pumpkin, sweet potato chips

CORNMEAL CRUSTED BAYOU LA BATRE OYSTERS
blue cheese & celery slaw

ALABAMA DUROC PORK BELLY
black eyed pea relish, carolina bbq vinaigrette

ATLANTIC SALMON RILLETTE
spicy pickled green beans, red wine mustard

SECOND COURSE

WILD MUSHROOM & FENNEL SOUP
garden fennel fronds

TOASTED PECAN & CRANBERRY SALAD
wintry greens, roasted butternut squash, parmesan vinaigrette

GRILLED HEART OF ROMAINE SALAD
tomatoes, creamy caesar, balsamic reduction

ROASTED RED BEET, WALNUT & FETA SALAD
shaved candy cane beets, golden beet chips, arugula, feta,
sherry vinaigrette

THIRD COURSE

PAN SEARED FAROE ISLAND SALMON
habersham farms sunchokes & stonehead cabbage,
apples, blood orange beurre blanc

CERTIFIED ANGUS FILET OF BEEF
gulf crab mac n' cheese, roasted brussels sprouts,
crispy shallots, sauce bordelaise

BRAISED CERTIFIED ANGUS SHORT RIB
whipped potatoes, roasted carrots,
mushroom & brandy demi-glace

SEARED GULF RED SNAPPER
habersham farms red flint grits, petite shrimp, chorizo,
corn, bell peppers, verjus beurre blanc

DESSERT

TRIO OF CHOCOLATE MOUSSE
raspberry sauce, chocolate ganache

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE
bourbon cherry geleé, toasted almonds

BERRY CREAM PIE PARFAIT
sponge cake, pastry cream, persimmon

FEATURED SPARKLING WINES

MASCHIO, PROSECCO BRUT, N/V 9

GRUET, BLANC DE NOIRS BRUT, N/V 10

TRIBAUT, BRUT CHAMPAGNE, N/V 21