

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

NEW YEAR'S EVE, DECEMBER 31ST 2020

FIRST COURSE

ROASTED BEET & GOAT CHEESE SALAD

southern organics mixed lettuces, baby arugula, candied pumpkin seeds, pumpkin seed & sherry vinaigrette

GRILLED HEART OF ROMAINE SALAD

tomatoes, creamy caesar, balsamic reduction

CRISPY BRUSSELS SPROUTS

roasted proscuitto, shaved grana padano, sweet sherry glaze

ARTISAN CHEESE & CHARCUTERIE PLATE

salmon rilette, marcona almonds, mixed olives

SECOND COURSE

BRAISED CERTIFIED ANGUS SHORT RIB FLATBREAD

balsamic red onion, blue cheese crumbles, garlic pureé, balsamic reduction

CHERVIL SCENTED GROUPER CHOWDER

cream, celery, carrot, onion, potato

TOASTED GARLIC ROCK SHRIMP

ouzo, arugula, roasted cherry tomatoes, feta

SURF & TURF

braised oxtail stuffed piquillo peppers, seared scallop, mojo de ajo, orange supremes

THIRD COURSE

PECAN CRUSTED SCOTTISH SALMON

brussels sprouts, butternut squash, turnips, celery root, maple mustard glaze

GRILLED CERTIFIED ANGUS FILET OF BEEF

duck fat roasted fingerlings, haricots verts with caramelized onion, smoked demi-glace, gorgonzola butter

SLOW BRAISED BEELER'S PORK BELLY

garden collards, black eyed peas, apple cider glaze

JOYCE FAMILY FARMS AIRLINE CHICKEN BREAST

rosemary whipped potatoes, roasted rainbow carrots, creamy pan sauce

DESSERT

BOURBON CARAMEL, CHOCOLATE & PECAN BREAD PUDDING

goat cheese dulce de leche ice cream

PUMPKIN CHEESECAKE

ginger snap crust

RASPBERRY & ROSEMARY CRÈME BRÛLÉE

rosemary shortbread cookie

WARM CHOCOLATE AND CARAMEL CAKE

toasted hazelnuts, chocolate sauce

SIGNATURE COCKTAILS

MISS CLARA 11

belvedere, apricot-cinnamon syrup, domaine de canton ginger liqueur, brut sparkling wine

APPOLONIA 10

old forester, fresh orange, fresh lemon, luxardo maraschino, o.f. smoked cinnamon bitters

\$110 PER PERSON (EXCLUDING BEVERAGE, TAX, AND GRATUITY)