

# GALLEY AND GARDEN

FINE FOOD  AND DRINK

*Birmingham, Alabama*

## VALENTINE'S DAY 2019

### FIRST COURSE

**CORNMEAL CRUSTED BAYOU LA BATRE OYSTERS**  
arugula, citrus & celery root salad, sauce remoualde

**WOOD-FIRED CHICKEN & APPLE SAUSAGE**  
spatzle, house sauerkraut, sauce robert

**MAINE LOBSTER RISOTTO**  
english peas, saffron, blood orange sauce

**BRAISED NEW ZEALAND LAMB SHOULDER**  
harissa, blue cheese, onion gastrique

### SECOND COURSE

**WILD MUSHROOM & FENNEL SOUP**  
garden fennel fronds

**SPINACH & CITRUS SALAD**  
citrus supremes, green onion, almonds, poppyseed 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**  
cauliflower gratin, wilted spinach, romesco

**CERTIFIED ANGUS FILET OF BEEF**  
whipped potatoes, asparagus, crab beurre blanc

**BRAISED CERTIFIED ANGUS SHORT RIB**  
horseradish mac n' cheese, broccoli raab, provencal tomato,  
arugula, sauce bordelaise

**GULF BLACK GROUPE ALMONDINE**  
haricots verts, roasted mushrooms, spanish smashed potatoes

### DESSERT

**WARM CHOCOLATE AND MOLTEN CARAMEL CAKE**  
toasted hazelnuts, chocolate and caramel sauce

**MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE**  
apricot compote, almonds

**RED WINE POACHED PEARS**  
whipped cream, marsala syrup

### FEATURED COCKTAIL

**WATERLOO 11**  
beefeater, st. germain, pimm's no. 1, fresh lemon,  
prosecco, lemon twist

**\$80 PER PERSON (EXCLUDING BEVERAGE, TAX, AND GRATUITY)**

VEGETARIAN OPTION ALSO AVAILABLE