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# BROWN & LOE

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R E S T A U R A N T

## *New Year's Eve*

four course menu 60



wine pairing 35

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### PIEROGI

sharp cheddar, apple butter, crispy shallot, sour cream

### FARMER'S CHEESE ARANCINI

red sauce, fresh basil, grana padano

### CRAB CAKES

old bay remoulade, pickled onion

### SHRIMP COCKTAIL

ginger cocktail sauce



### LUCIEN ALBRECHT BRUT ROSÉ

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### BUTTER LETTUCE

bleu cheese, house cured bacon, apple, pine nuts,  
herb buttermilk dressing

### BABY KALE

roasted beets, boursin cheese, pistachio granola,  
prosecco vinaigrette

### B&L SALAD

field greens, cucumber, cherry tomato, fennel,  
pepitas, dried cherries,  
golden raisins, molasses vinaigrette

### SMOKED CHICKEN NOODLE SOUP

### BLACK-EYED PEA SOUP



### ROUND POND SAUVIGNON BLANC / RICKSHAW PINOT NOIR

# BROWN & LOE

RESTAURANT

## SIRLOIN\*

cracked pepper, garlic butter asparagus, goat cheese mash, brandy cream sauce

## BRAISED SHORT RIBS

grits, collard greens, red wine jus

## T-BONE STEAK\*

twice baked fingerling cake, asparagus, herb butter

## PORK CHOP

goat cheese mash, bacon green beans, apple butter

## MUSHROOM DUSTED SALMON\*

warm potato salad, butter braised cabbage, cider beurre blanc

## SPAGHETTI SQUASH

brussels sprouts, kale, mushrooms, toasted walnuts, boursin cheese, mushroom vinaigrette

## SEAFOOD STEW

shrimp, cod, mussels, scallops, garlic tomato broth, grilled sourdough



**LUCA MALBEC / SIDURI PINOT NOIR**

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## CHOCOLATE STOUT BROWNIE

vanilla ice cream, toasted walnuts, stout chocolate sauce, caramel

## PRETZEL BREAD PUDDING

caramel white chocolate ganache,  
strawberry compote

## HOUSE MADE SORBET

## FRUIT AND CHEESE PLATE



**BROADBENT MALMSEY MADEIRA / CHÂTEAU ROÛMIEU-LACOSTE SAUTERNES**