

The Inn at Montross New Year's Eve Dinner

\$50.00 per person

1st Course – Choice of Soup

Roasted Red Pepper Bisque with Bleu Cheese Crumbles

Lobster Bisque

2nd Course – Choice of Appetizer

Mango Country Ham Salad

Mixed Greens, Country Ham, Toasted Pecans, Mango, and a Mango Champagne Vinagrette.

*Captain Faunce Oysters Fried to Golden Perfection

*Fried Green Tomatoes with a Bacon Corn Salsa and Garlic Herbed Cheese

3rd Course – Choice of Entrée

****Chateaubriand for Two ****

12 oz. of juicy tenderloin to share with your sweetheart, Served with haricot vert beans and baked potato.

****Jumbo Sea Scallops & Grits****

Quickly Pan Seared to Golden releasing the sweetness of these deep water gems. Served with Stone Ground Grit Cakes in a House Butter Sauce with Zesty Granny Smith Apple, Tomato and Bacon

****Chicken and Shrimp Scampi****

Grilled chicken and Sauteed Shrimp served over a bed of Linguine and tossed in a Lime Butter Sauce.

****Faunce's Fried Oysters****

A Dozen Captain Faunce's Oysters Coated in Panko and Deep Fried to a Golden Brown served with a Strawberry Remulaude Sauce, a baked potato, and haricot vert beans.

4th Course – Choice from an Array of Desserts

Available from your Server