



# SNACKBAR

## NEW YEAR'S EVE

2017

Sunday,  
December 31, 2017

### COURSE I

**Broiled Gulf Oysters**  
*Chilies, Coriander, Orange Butter*  
WINE

### COURSE II

**Grouper Cheeks**  
*Smoked Pecan Purée, Brussels Sprouts &  
Apple Slaw, Spiced Cider Syrup*  
WINE

### COURSE III

**Baked Egg**  
*Black-Eyed Pea & Bacon Ragout,  
Cornbread Crumble*  
WINE

### COURSE IV

**Dry-Aged New York Strip**  
*Collard Green Madeline,  
Butter-Fried Potatoes, Henry Bain's Sauce*  
WINE

### COURSE V

**Chocolate Hazelnut Cake**  
*Caramel Sauce, Candied Hazelnuts,  
Brownie Brittle, Chocolate Ice Cream*  
WINE

\$75 per person/\$90 with wine pairings

Please Call for Reservations 662.236.6363