



NEW YEAR'S EVE SUPPER CLUB 2017 AT GERTRUDE'S

Sunday, December 31

PRICING

6/6:30 pm First Seating Three-Course Menu:
\$59 (\$49 for Vegan/Vegetarian)

9/9:30 pm Second Seating Four-Course Menu:
\$95 (\$85 for Vegan/Vegetarian)

Second Seating enjoys Music & Singing by
The Dottie Tim Jazz Trio, Festive Party Favors
& a Midnight Champagne Toast

Reservations Required:

Call 410.889.3399, or visit us online at www.gertrudesbaltimore.com

Course One: Soup

Lobster Bisque

With saffron aioli toast

Maryland Cream of Crab Soup

Curried Root Vegetable Bisque (*Vegan*)

Course Two: Appetizer

Baby Kale Salad

 (*Vegan*)

With toasted pumpkin seed, dried cranberries, vegan burrata cheese
& warm creamy shallot vinaigrette

Oysters on the Half-Shell

Offered with Prosecco mignonette sauce

Baby Iceberg Salad Trio

Cherry Glen Mountain Top Blue cheese dressing & housemade cherry wood-smoked bacon;
Ranch dressing, housemade pancetta & Charlottetown Farm's aged crotin cheese;
and Green Goddess dressing & crispy pork roll

Baked Wild Oysters

Topped with braised leeks and house-cured tasso ham

Grilled Woolsey Farm Lamb Chops

With sour cherry balsamic reduction, served over warm lentil salad

Intermezzo: Rosé Sorbet

Gertrude's New Year's Supper Club Dinner Menu continues on following page...



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Course Three: Entrée

Sea Salt & Roasted Garlic-Encrusted Prime Rib

Offered with baked potato, caramelized shallot brussels sprouts, and Yorkshire pudding

Rockfish Imperial

Served with caramelized leek-Yukon gold mashed potatoes and grilled asparagus

One Straw Farm Bloody Mary Jambalaya (Vegan)

Served over toasted local farro

Chesapeake Mixed Grill

Gertie's Crab Cake, Petit Filet Mignon, and Duck Sausage,
with brown butter-sautéed romanesco and smashed red potatoes

Seafood Linguine

With mussels, shrimp, scallops, baby kale & linguine
tossed in an acorn squash cream sauce

Course Four: Dessert

Gertrude's Candy Bar

Layers of dark chocolate mousse, salted soft caramel & hazelnut crunch,
offered with white chocolate chantilly & caramelized hazelnuts

Strawberry Panna Cotta

With Champagne gelée, lavender anglaise and toasted pistachios

Poached Pear Trifle

Red wine-poached pears layered with housemade streusel,
vanilla cake & hazelnut cream

Vegan! Chocolate Toffee Crunch Pie

This special Supper Club Menu will be the only menu offered on New Year's Eve at Gertrude's.

The regular Dinner Menu will not be available.

Please note that pricing does include all soft beverages (including coffee & tea) and parking;
however, it does not include service gratuity or alcohol.

The First Seating Three-Course Menu includes the following: one soup, appetizer or salad;
one entrée; and one dessert. No exceptions will be made.

The Second Seating Four-Course Menu includes one selection from each of the four courses.
No exceptions will be made.

The Second Seating pricing does include the entertainment, party favors
& champagne toast; there is not an extra surcharge.