



NEW YEAR'S EVE SUPPER CLUB 2008 AT GERTRUDE'S

Wednesday, December 31, 2008

PRICING

6/6:30 pm First Seating Three-Course Menu:

\$59 (\$49 for Vegetarian)

9/9:30 pm Second Seating Four-Course Menu:

\$89 (\$79 for 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 & Sea Scallop Mousse with Maine lobster & cognac cream

Cream of Crab Soup with lump crab & sherried cream

Roasted Butternut Squash Bisque & Pippin Apple Stew with caramelized apple,
pumpkin seed oil & Orange Blossom Honey crème fraiche"

Course Two: Appetizer or Salad

Local Oysters on the Half-Shell

Sea Scallop on the Half-Shell with lump crab,
sherry-scented creamy spinach & Asiago cheese

Pear Salad with red & green romaine, toasted hazelnuts,
Firefly Farm's Mountaintop Blue cheese, and
an herbed blue cheese-buttermilk dressing

Grilled Caesar Salad with roasted garlic & shaved Parmesan-Reggiano cheese,
dressed with virgin olive oil and white balsamic vinaigrette

Single-Fry Oysters & Warm Spinach Salad with shaved red onions,
local organic mushrooms, applewood smoked bacon, Firefly Farm's chevre cheese
& a sherry wine vinaigrette

Intermezzo: **Sparkling Black Rock Orchard Apple Cider Granite**

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



NEW YEAR'S EVE SUPPER CLUB 2008 AT GERTRUDE'S

Wednesday, December 31, 2008

*Gertrude's New Year's Supper Club Dinner Menu
begins on previous page...*

Course Three: Entrée

Gertie's Maryland Crab Cakes (two) with local crabmeat from Cambridge on the Eastern Shore, accompanied by saffron wild rice pilaf and buttered asparagus

Herb-Encrusted Prime Rib slow-roasted and served with an au jus-enriched demi-glace, roasted garlic mashed potatoes and Gruyere creamed spinach

Eastern Shore Marvesta Shrimp served on Parmesan risotto with tangerine, roasted fennel, citrus butter & frizzled leeks

Stuffed Atlantic Flounder with rock shrimp, dates, chorizo & pancetta, served with a roasted red pepper coulis, saffron wild rice pilaf and garlic spinach

Local Rockfish with Seafood Imperial with jumbo lump crab, lobster, sea scallops & shrimp baked with saffron mayonnaise, braised bell peppers & local mushrooms, accompanied by garlic mashed potatoes and asparagus

Roasted Leg of Lamb Provencal stuffed with roasted tomatoes, basil, buttered breadcrumbs & capers, served with a roasted garlic-rosemary demi-glace, and accompanied by roasted Yukon Gold fingerling potatoes and broccolini

Crispy Eggplant Stack with layers of herbed Boursin cheese, quinoa, toasted barley & garlic spinach, served with a parsnip-sweet potato mousseline sauce

Course Four: Dessert

Gertrude's Candy Bar of chocolate mousse, salted soft caramel, hazelnut crunch, white chocolate chantilly, caramelized hazelnuts & chocolate sauce

Caramelized Apple Chiffon Glace served with mulled crème anglaise, and a black walnut tuille

Trio of Holiday Ice Cream Profiteroles with housemade roasted chestnut, pumpkin & fig flavors, served with warm dark chocolate sauce, and warm white chocolate-cranberry sauce

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.