



GRAND DINING ROOM
JEKYLL ISLAND CLUB

FEBRUARY 13, 2021

First Course

choose one

JEKYLL CRABCAKE

BEEF CARPACCIO

SMOKED SALMON

CREAM OF ASPARGUS

brie cream

Second Course

choose one

GRAND SIGNATURE

*artisanal greens, red wine poached pear, tomatoes,
carrots, shaved manchego cheese, cucumbers,
croutons, balsamic vinaigrette*

ORGANIC FIELD GREENS

*heirloom tomatoes, honey roasted pecans, citrus
vinaigrette*

Welcome to the historic
GRAND DINING ROOM

Entree Course

choose one

SEARED SEA SCALLOPS

spinach and herb risotto, saffron broth

JOYCE FARM'S CHICKEN BREAST

roasted mushrooms, jasmine rice, herb sauce

FILET MIGNON - 7 OZ

winter vegetables, shoe string potatoes, bearnaise sauce

ALASKAN HALIBUT

steamed asparagus, potato puree, chive butter sauce

Dessert Course

MOLTEN CHOCOLATE LOVER'S CAKE

*chocolate decadence torte & chocolate truffles,
raspberry coulis, fresh berries*

SERVED WITH GLASS OF ROSE BRUT

chandon, napa valley, california nv