



The Fish House celebrates New Year's Eve!

The Fish House, located on the water in downtown Pensacola, is once again preparing to celebrate the New Year.


The Fish House will be offering two special seatings for the evening, in the main dining room, for our annual New Year's Eve wine and food event. The seatings will be held at 6 p.m. and 9 p.m. and will feature the culinary creations of Chef Billy Ballou with a fixed-price, five-course menu along with wine pairings selected by Josh Goldman, Fish House beverage manager. The cost per person is \$100 (excludes tax and gratuity) with complimentary favors included. As always, we will offer walk-in service all evening throughout the complex, serving from our standard menus. In addition, the Deck Bar will be tented and heated with a DJ playing your favorites to ring in the New Year.

For Immediate Release

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The featured menu for the New Year's Eve Wine Dinner is as follows:

AMUSE-BOUCHE

Chef's Charcuterie Board - house-cured meats, artisan cheeses, accoutrements paired with Buena Vista "La Victoire" Champagne, Epernay, France NV

APPETIZER - CHOICE OF

Pickled Pork Tenderloin - brined pork tenderloin, ham choucroute, havarti gougère, Creole rémoulade

Creamy Seafood Chowder - smoked gulf fish, blue crab, gulf shrimp, roasted corn, fresh thyme, sweet cream, garlic crostini

Paired with a choice of Archery Summit "Vireton Rosé of Pinot Noir," Willamette Valley, Oregon 2015, or Honig Sauvignon Blanc, Napa Valley, California 2015

SALAD - CHOICE OF

BLT Salad - Bibb lettuce, house-cured bacon, heirloom tomatoes, avocado, sharp cheddar, bacon aioli, alder-smoked salt, fresh-cracked black pepper

Pear Salad - mixed greens, balsamic-marinated pears, spiced Renfrope pecans, hand-pulled goat cheese, shaved red onion, honey-balsamic vinaigrette

Paired with a choice of WillaKenzie Pinot Noir, Willamette Valley, Oregon 2015, or Rombauer Chardonnay, Carneros, California 2015

ENTRÉE - CHOICE OF

Cane-lacquered Duck Breast - rustic smoked Gouda potatoes, blue cheese-roasted asparagus, bourbon-cane syrup glaze

Blackened Redfish - golden sweet corn spoonbread, braised collard greens with pulled ham shank, five-pepper jelly, whole-grain mustard cream

Chateaubriand - Hoppin' John fried rice, hand-cut stir-fried vegetables, sautéed oyster mushrooms, caramelized pineapple Jezebel sauce

Paired with a choice of Freemark Abbey Merlot, Napa Valley, California 2013, or Chateau Montelena Cabernet, Napa Valley, California 2012

DESSERT

Mocha Caramel Cheesecake Stack - Kahlua-infused chocolate cake with espresso cheesecake, caramel cheesecake topped with an espresso caramel sauce

PB&J Napoleon - Layers of flaky pastry and peanut butter Bavarian cream topped with chocolate and white icing; served along with a grape jam

Paired with a choice of Schramsberg "Mirabelle" Rosé, California NV, or Rare Wine Company "New York Malmsey" Madeira, Portugal NV

To reserve your table for New Year's Eve Wine Dinner at the Fish House for the 6:00 p.m. or 9:00 p.m. seating, please call (850) 433-9450.

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The Fish House

ATLAS
OYSTER HOUSE

Deck

Jackson's
STEAKHOUSE

PALAFOX HOUSE

CREATED BY
CATERING

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www.greatsouthernrestaurants.com

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On the Water, Downtown Pensacola