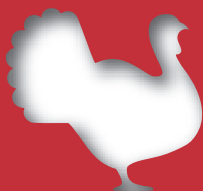




2021
HOLIDAY EVENTS



PRIX FIXE THANKSGIVING

THURSDAY, NOVEMBER 25, 2021
SEATING BEGINS AT 11AM

STARTERS *choice of one*

CREAMY PUMPKIN SOUP | maple-horseradish crouton,
toasted pepitas

FALL HARVEST SALAD | roasted acorn squash,
tender greens, goat cheese, toasted walnut,
pomegranate vinaigrette

MAINS

ROASTED TURKEY | hand-cut sourdough stuffing,
cranberry relish, savory house gravy 48

WHOLE BONELESS ROASTED BRONZINO |
fall succotash — charred local corn, sweet pepper,
onion, fine herb butter 58

SIDES *to share*

- HERB-WHIPPED POTATO
- SAUTÉED BABY GREEN BEAN & FORAGED MUSHROOM
- GLAZED SWEET POTATO, TURNIP, PARSNIP,
HEIRLOOM CARROT

FINALS *choice of one*

PUMPKIN LAYERED CHEESECAKE | honey-cinnamon
buttercream, pumpkin caramel, candied pumpkin

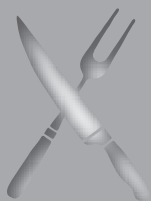
CHOCOLATE PECAN TARTE | dark chocolate pecan bark,
brown butter toffee powder

PLEASE CALL 954.929.7030 TO RESERVE.

REGULAR MENU AVAILABLE

Tax & service fee not included.

Menu items and prices subject to change without notice.



**FAMILY-STYLE
CARVING**
WITH WHOLE TURKEY CARVING
THURSDAY, NOVEMBER 25, 2021
SEATING BEGINS AT 11AM

STARTERS *choice of one*

CREAMY PUMPKIN SOUP | maple-horseradish crouton,
toasted pepitas

FALL HARVEST SALAD | roasted acorn squash,
tender greens, goat cheese, toasted walnut,
pomegranate vinaigrette

MAIN *for the table*

WHOLE TURKEY CARVED TABLESIDE |
hand-cut sourdough stuffing, cranberry relish,
savory house gravy

SIDES *to share*

- HERB-WHIPPED POTATO
- SAUTÉED BABY GREEN BEAN & FORAGED MUSHROOM
- GLAZED SWEET POTATO, TURNIP, PARSNIP,
HEIRLOOM CARROT

FINALS *choice of one*

PUMPKIN LAYERED CHEESECAKE | honey-cinnamon
buttercream, pumpkin caramel, candied pumpkin

CHOCOLATE PECAN TARTE | dark chocolate pecan bark,
brown butter toffee powder

LIMITED AVAILABILITY | CALL 954.929.7030

6 OR MORE IN PARTY

MUST RESERVE & PAY IN ADVANCE

\$60 per person | \$30 kids | under 4 free

REGULAR MENU AVAILABLE

Tax & service fee not included.

Menu items and prices subject to change without notice.



CHRISTMAS EVE & CHRISTMAS DAY

FRIDAY, DECEMBER 24, 2021 | 11AM
SATURDAY, DECEMBER 25, 2021 | 10:30AM

STARTERS *choice of one*

GG'S LOBSTER BISQUE | crème fraîche, sherry caviar

SHAVED PEAR & FENNEL SALAD | mixed tender greens, pomegranate seeds, feta cheese, champagne-citrus vinaigrette

MAINS

ROASTED TURKEY | glazed sweet potato, brussel sprout, carrot, herb whipped potato, sourdough stuffing, cranberry relish, savory gravy 48

ROASTED BUTTERFLIED BRONZINO | acorn squash, baby heirloom carrot, brown butter-sage sauce 58

SLOW-ROASTED PRIME RIB | special house seasoning, hasselback roquefort potato, red wine 'au jus' 68

FINALS

COOKIES AND EGGNOG | gingersnap, eggnog pastry cream, nutmeg whip, vanilla rum caramel sauce

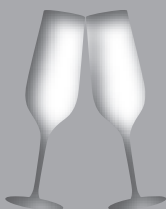
BÛCHE DE NOËL | valrhona dark chocolate cake, vanilla buttercream, sugared cranberries

PLEASE CALL 954.929.7030 TO RESERVE.

REGULAR MENU AVAILABLE

Tax & service fee not included.

Menu items and prices subject to change without notice.



NEW YEAR'S EVE EARLY SEATING

CELEBRATION DINNER

**FRIDAY, DECEMBER 31, 2021
4PM-7PM**

ENTREES

CHILEAN SEABASS | braised swiss chard, white bean
and pecorino ragu, calabrian chili oil 46

BROILED TWIN MAINE LOBSTER TAILS |
dauphinoise potato, charred broccolini 65

FILET MIGNON | boursin whipped potato,
foraged mushroom, brandy-peppercorn sauce 48

FEATURED WINE PAIRINGS

CHAMPAGNE | Nicolas Feuillatte, France 17 | 94

ROSÉ | Château La Gondonne, Côtes de Provence,
France 14 | 48

CHARDONNAY | Stag's Leap Wine Cellars,
"Karia," Napa Valley, CA 16 | 59

CABERNET | Jordan, Alexander Valley, CA 24 | 120

PLEASE CALL 954.929.7030 TO RESERVE.

REGULAR MENU AVAILABLE

Tax and service fee not included.

Menu items and prices subject to change without notice.



NEW YEAR'S EVE GALA SEATING

FRIDAY, DECEMBER 31, 2021
9PM-1AM

WELCOME NICOLAS FEUILLATTE CHAMPAGNE FLUTE

TO BEGIN *for the table*
CHEESE & CHARCUTERIE TRAY

STARTER

CRAB LOUIE SALAD | crab, lobster, bibb lettuce,
asparagus, avocado, tomato, remoulade

MAINS *choice of one*

CHILEAN SEABASS | braised swiss chard,
white bean and pecorino ragu, calabrian chili oil

BROILED TWIN MAINE LOBSTER TAILS |
dauphinoise potato, charred broccolini

FILET MIGNON | boursin whipped potato,
foraged mushroom, brandy-peppercorn sauce

FINAL

DOLCE TRIO

CHAMPAGNE PANNA COTTA | vanilla,
champagne geleé

CHOCOLATE FRAMBOISE TORTE | white chocolate
buttercream, raspberry mousse

GOLD & SILVER BALL DROPS | brioche, vanilla glaze

Live Music and Dancing with Kemistry, Party Favors,
Midnight Champagne Toast, Complimentary Valet

\$175 PER PERSON

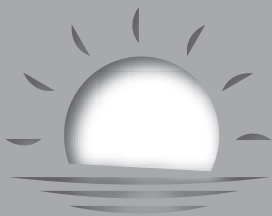
Limited availability.

Reservations require nonrefundable payment in full.

PLEASE CALL 954.929.7030 TO RESERVE.

Tax and service fee not included.

Menu items and prices subject to change without notice.



NEW YEAR'S WEEKEND BRUNCH

SATURDAY & SUNDAY
JANUARY 1 & 2, 2022
FROM 10:30AM-3PM

**FEATURED BRUNCH SPECIALS,
BRUNCH COCKTAILS AND OUR
REGULAR LUNCH MENU**

PURCHASE A GIFT CARD

GIVE THE GIFT EVERYONE WILL EAT UP.

Get a \$20 gift card with
every \$100 worth of gift cards you buy.



Wine Spectator AWARD OF EXCELLENCE 2021

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WINE SPECTATOR AWARD OF EXCELLENCE CELLAR.

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