



*Prepare for
yummy*

CELEBRATING
10th
ANNIVERSARY

AMELIA  ISLAND
RESTAURANT WEEK 2018

JANUARY 19-28

AMELIAISLAND.COM/YUMMY

HORIZONS

—
DINNER

THIRTY-ONE DOLLARS

Per Person

Appetizer Choices

Wild Mushroom and Brie Bisque

Seared Scallops
With Ginger Cucumber Relish

Grilled Romaine Caesar
*With Brie Toast, Tuna Tumble,
Sesame Glaze*

Entrée Choices

Sliced Beef Tenderloin
With Portobello Cream

Salmon and Grouper Weave
With Pesto Parmesan Crust

Citrus Crusted Flounder
With Sweet Potato, Prosciutto Hash

Chicken Marsala
With Pasta and Spinach

Dessert

Key Lime Martini

Chocolate Molten
With Caramel Gelato

Bread Pudding
With Espresso Snglaise



AMELIA  ISLAND
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HORIZONS

—
DINNER

FORTY-ONE DOLLARS

Per Person

Appetizer Choices

Crabtini
With Caper Aioli

Escargot
*In Roasted Garlic Herb Butter
With Puff Pastry*

Spinach Salad
*With Strawberries, Candied Cashew
and Blue Cheese*

Entrée Choices

Lobster Ravioli
With Lobster Cream

Blackened Grouper
With Asparagus, Pepper Relish Chardonnay Cream

Rack of Lamb
With Rosemary Au Jus

Beef Wellington
Filet with Mushroom Duxelle Wrapped in Puff Pastry

Dessert

Tiramisu Napoleon

White Chocolate Soufflé

Key Lime Martini



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HORIZONS



LUNCH

TWELVE DOLLARS

Per Person

Entrée Choices

Blackened Mahi Tacos

With Avocado Slaw

Prime Rib Melt

With Sweet Potato Fries and Caribbean Coleslaw

Wild Mushroom and Brie Ravioli

With Marsala Cream, Side Salad