



## **GOURMET BY THE BAY 2021 NEW YEAR'S EVE TAKE-OUT MENU**

**All orders must be placed by Noon on Monday, December 20, 2021. Pick up or delivery will be on Friday, December 31. The Market will be closed January 1 – 11 for winter cleaning.**

### **DELIVERY DETAILS**

**Friday, December 31                      Between 12:00 – 5:00**  
*\$5 delivery fee for all Easton and St Michaels locations*  
*\$10 delivery fee outside of Easton/St Michaels town limits*  
*Outside of Talbot County will be subject to availability*

### **PICK UP DETAILS -- St Michaels – 415 S. Talbot Street**

**Friday, December 31                      between 11:30 a.m. – 5:00 p.m.**

When your order is placed either via phone – 410.745.6260 – or via email – [melissa.gbtb@gmail.com](mailto:melissa.gbtb@gmail.com) - we will confirm with a return order form. Please indicate if you would like your order delivered or packaged for pick up.

**We're looking forward to hearing back from each of you!**

## **APPETIZERS**

### ***Caviar (one ounce)***

Premium	Sevruga Classic Grey	\$125.00
	Russia Osetra Special Reserve	\$160.00
Imported	Russian Osetra Royal Amber	\$78.00
	Russian Osetra	\$51.00
Domestic	Sevruga	\$95.00
	White Sturgeon Imperial	\$70.00
	Hackleback	\$25.00
	White Sturgeon Classic	\$35.00

*Toasted croutons, crème fraîche* \$5.00 per person

### ***Cheese & Charcuterie Platter***

assorted artisan cheese, sliced charcuterie,  
aioli, mustard, crackers \$12.00 per person

### ***Chesapeake Smokehouse Smoked Salmon***

crispy potato cake, horseradish sour cream \$9.00 per person

### ***Mini Crab Cakes***

whole grain mustard sauce – 12 per order \$33.00

### ***Beef-Pork Swedish Meatballs***

traditional gravy – 12 per order \$16.00

### ***Oysters Rockefeller***

6 oysters per order \$17.00

### ***Old Bay Shrimp Deviled Eggs***

9 halves per order \$18.00

## **SALAD**

### ***Mixed Greens***

dried apples, currants, toasted pepitas, chevre,  
gala apple vinaigrette \$4.00 pp

## **SOUP**

### ***French Onion Soup***

gruyere, toasted croute \$10.00 pint/\$20.00 quart

**ENTREES (per person)**

<b><i>Roasted Rack of Lamb</i></b>	\$40.00 per person
butternut squash puree, baby spinach-roasted butternut-wild mushroom sauté, cabernet demi	
<b><i>Surf-n-Turf</i></b>	\$34.00 per person
petite sirloin filet, grilled shrimp, haricot vert-wild mushrooms-tomato saute, creamy potato puree, whole grain mustard demi	
<b><i>Individual Lobster Pot Pie</i></b>	
puff pastry	\$50.00 pp

**DESSERTS (by the each)**

<b><i>White Chocolate Bread Pudding</i></b>	\$8.00 pp
caramel sauce, Chantilly cream	
<b><i>Chocolate Marquis Cake</i></b>	\$10.00 pp
raspberry sauce, chocolate shavings	