



Thanksgiving MENU



Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach, goat cheese + ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon horseradish Hollandaise / 24

GARLIC TRUFFLE FRIES

Sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 18

PAN SEARED FOIE GRAS

Grilled ciabatta, fig preserves, satsuma segments, satsuma butter sauce / 19

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

GUMBO YA YA

Chicken + Andouille sausage / 10.5

SEAFOOD GUMBO

Gulf shrimp, crabmeat + okra / 12

SWEET POTATO SOUP

With spiced pecans / 11

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

ALMOND CRUSTED GOAT CHEESE SALAD

Bibb + Baby Gem lettuces, shallots, cranberries, Gala apples, Calvados vinaigrette / 12

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries + bleu cheese, port wine vinaigrette / 10.5

Entrees

ROASTED TURKEY

Roasted free-range Tanglewood Farm turkey with sausage + cornbread dressing, mashed sweet potatoes, haricots verts, cranberry relish, house made gravy / 49

PEPPER CRUSTED DUCK

Pan seared duck breast, creamy mushroom risotto topped with Merlot reduction, finished with natural reduction + crispy fried leeks / 46

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds in brown butter, with asparagus spears / 39

BOURBON GLAZED PORK LOIN

Pan seared nine-ounce boneless pork loin with Benton's bacon, Swiss chard, red onions + natural reduction sauce enhanced with Bourbon, sprinkled with crispy shallots / 42

WOOD GRILLED FISH

With pecan popcorn rice + fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32
**with a sauté of jumbo lump crabmeat + \$12*

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

BACON WRAPPED SHRIMP + GRITS

Pecanwood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits + red eye gravy / 33

STEAK AU POIVRE

Six-ounce peppercorn crusted petit filet of Angus beef, grilled over a wood fire, served with classic brandy cream sauce + bistro style pommes frites / 45

Desserts

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

PUMPKIN SPICE CAKE

Brown sugar frosting, orange + vanilla syrup / 11

LEMON ICE BOX PIE

Raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES + CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream + eggs, with Irish whiskey sauce / 8

DARK CHOCOLATE SALTED CAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE CHOCOLATE BROWNIE

White + dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11