



Réveillon is a Creole dining tradition dating back to the mid 1800's
Available December 1 – 23, 2025

WHITE CHRISTMAS MARTINI

Vanilla vodka, Black Irish white chocolate liqueur chilled and served up with a sugar crystal rim / 16

~ 3-COURSE RÉVEILLON DINNER / \$70 ~

POACHED PEAR SALAD
Seasonal baby greens with port wine
poached pears, dried cranberries & bleu
cheese, dressed with port wine vinaigrette,
garnished with roasted pecans

STEAK AU POIVRE
A 6-ounce peppercorn crusted petit
filet of Angus beef, pan seared &
served with classic brandy cream
sauce & bistro style pommes frites

CHOCOLATE PEPPERMINT
CAKE
A wedge of dark chocolate cake topped
with peppermint white chocolate glaze,
finished with dark chocolate sauce

Starters

DUCK SPRINGROLLS
Crispy fried springrolls of duck confit, shiitake
mushrooms, spinach, goat cheese & ginger-soy
dipping sauce / 20

CRISPY FRIED OYSTERS
Flash fried plump Gulf oysters topped with bacon &
horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES
Hand cut crispy fried French fries sprinkled with
Pecorino Romano cheese, drizzled with truffle oil / 16

ROASTED MUSHROOM RAGOUT
Shiitake, crimini & Portobello mushrooms roasted in
Madeira cream sauce, served with grilled bread
& goat cheese / 18

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with
peppers & onions, ravigote sauce & a lightly dressed
petit green salad / 34

SEAFOOD GUMBO
A traditional gumbo with Gulf shrimp, crabmeat,
and okra / 15

GUMBO YA YA
A rich country style gumbo with chicken &
Andouille sausage / 11

CORN & CRAB SOUP / 14

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano Reggiano cheese
& grape tomatoes, tossed with herb vinaigrette / 11

BABY ICEBERG SALAD
Crisp lettuce wedge, red onions, grape tomatoes, Applewood
smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

POACHED PEAR SALAD
Seasonal baby greens with port wine poached pears,
dried cranberries & bleu cheese, dressed with port
wine vinaigrette, garnished with roasted pecans / 18

Entrées

WOOD GRILLED FISH
Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + \$19*

PECAN CRUSTED TROUT
Fresh fillet of pecan & panko crusted trout served
with roasted butternut squash, Yukon Gold Brabant
potatoes & haricots verts, sauced with Frangelico
butter enhanced with orange zest / 40

PASTA JAMBALAYA
Gulf shrimp, Andouille sausage, duck & chicken, tossed
with spinach fettuccine in a rich buttery sauce / 32

BISTRO BURGER
A blend of brisket, short rib & chuck, grilled & topped
with Tillamook extra sharp cheddar, Applewood smoked
bacon on a brioche bun, served with pommes frites / 30

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in the
shells with peppery butter sauce, French bread to dip / 34

BACON WRAPPED SHRIMP & GRITS
Applewood smoked bacon wrapped jumbo Gulf shrimp
with creamy stone ground yellow grits & red eye gravy / 33

PEPPER CRUSTED DUCK
Roasted duck breast over herb & port wine risotto
surrounded by roasted butternut squash & Brussels
sprouts, finished with natural duck reduction, rich
Merlot glaze & crispy fried leeks / 49

ROASTED GARLIC CHICKEN
An all-natural roasted half of Springer Farm chicken
with oven dried tomatoes, roasted garlic, orzo,
rosemary reduction / 34

HONEY GINGER GLAZED PORK CHOP
14-ounce wood grilled pork chop with honey ginger
barbeque sauce, baby carrots, jasmine rice & a
julienne vegetables / 35

FILET MIGNON
An 8-ounce wood grilled filet topped with truffle butter,
served with garlic potato rounds & wilted spinach / 55

Desserts

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, dark
chocolate sauce / 12

BREAD PUDDING
A Brennan family recipe rich in butter, cream
& eggs, served warm with Irish whiskey sauce / 11

CHOCOLATE MOLTEN CUP CAKE
An individual baked rich, chocolate cake with a fudgy center
topped with vanilla ice cream & raspberry coulis / 14

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce,
candied lemon, freshly whipped cream / 11

CHOCOLATE PEPPERMINT CAKE
A wedge of dark chocolate cake topped with
peppermint white chocolate glaze, finished
with dark chocolate sauce / 14

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

PECAN PIE
Baked in a flaky crust, served over a drizzle of creamy
caramel, topped with vanilla ice cream / 11

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~