



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

WHITE CHRISTMAS MARTINI

Vanilla vodka, white chocolate liqueur blended with soft vanilla ice cream, 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 / 32

SEAFOOD GUMBO  
A traditional gumbo with Gulf shrimp, crabmeat  
& okra / 14

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 / 33*  
*\*with a sauté of jumbo lump crabmeat + \$18*

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 ~