



Thanksgiving MENU



Starters

DUCK SPRINGROLLS

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

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES

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

SMOKED PORK BELLY

Apple brined smoked Berkshire pork served with roasted butternut squash, pickled red onion, lightly dressed arugula & sliced apples, finished with balsamic gastrique / 19

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled Tuscan baguette & goat cheese / 18

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 32

GUMBO YA YA

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

SEAFOOD GUMBO

A traditional New Orleans gumbo of Gulf shrimp, crabmeat & okra / 14

SHRIMP & MIRLITON SOUP

Slowly simmered Louisiana mirlitons with the holy trinity, fresh herbs, garnished with Gulf shrimp / 14

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese, grape tomatoes, herb vinaigrette / 11

BABY ICEBERG SALAD

Baby iceberg lettuce with 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 / 16

Entrées

WOOD GRILLED REDFISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 35
**with a sauté of jumbo lump crabmeat + \$14*

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 / 42

GRILLED PORK TENDERLOIN

Pork tenderloin grilled over a wood fire with spigarello sautéed with sweet onions & rendered black pepper bacon, served with roasted Yukon Gold potatoes, finished with natural reduction sauce / 37

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells with peppery butter sauce, French bread to dip / 34

ROASTED TURKEY

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

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

BACON WRAPPED SHRIMP & GRITS

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

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 / 46

Desserts

PECAN PIE

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

CRÈME BRÛLÉE

A rich vanilla custard with a caramelized sugar shell / 11

LEMON ICE BOX PIE

In a graham cracker crust with 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

CHOCOLATE MOLTEN CUP CAKE

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

WARM WHITE CHOCOLATE BROWNIE

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