


WHITE PILLARS
— Biloxi, Mississippi —

— NEW YEARS EVE 2021 —

AMUSE

FRENCH HERMIT OYSTER WITH SCALLION OIL, HOUSE-MADE HOT SAUCE & PADDLEFISH CAVIAR

FIRST COURSE

(CHOICE OF)

GOOD LUCK GUMBO

BLACK EYED PEAS, SMOKED JOYCE FARMS CHICKEN, HOUSE-MADE ANDOUILLE & COLLARD GREENS

BEEF TARTARE 'SLIDER'

CAPERS, DIJONNAISE, QUAIL EGG, HOUSE-MADE PICKLES ON BRIOCHE

ROASTED BEETS & GOAT CHEESE

HERBED BELLE CHÈVRE, LOCAL ARUGULA, DEAKLE FARMS BEETS, SHAVED FENNEL & RADISHES, FRIED CIABATTA & CANDIED PECANS

SECOND COURSE

(CHOICE OF)

DELTA BLUES RICE RISOTTO

"CARBONARA STYLE" WITH EGG JAM, PANCETTA, GRANA PADANO & CAVIAR

CACIO E PEPE

HOUSE-MADE SPAGHETTI, GRANA PADANO & BLACK WINTER TRUFFLE

PAN SEARED HUDSON VALLEY FOIE GRAS

HOUSE-MADE BRIOCHE TOAST, LOUISIANA CITRUS & RED WINE GASTRIQUE

THIRD COURSE

(CHOICE OF)

WOOD GRILLED GULF FISH

HEIRLOOM CUCUMBERS, CHERRY TOMATOES, LOCAL PEARS, TORN HERBS, LOCAL LETTUCE & BUTTERMILK DRESSING

CAST IRON SEARED PORK CHOP

TURNIP GREEN PESTO, SEA ISLAND RED PEA CASSOULET & CORNBREAD GREMOLATA

WOOD GRILLED RAINES FARMS WAGYU

PATATAS BRAVAS, ROASTED GARLIC AÏOLI & CHIMICHURRI

FOURTH COURSE

FLOURLESS CHOCOLATE TORTE

CHILI-SPICED CHOCOLATE, DULCE DE LECHE ICE CREAM & FLEUR DE SEL

\$100 PER PERSON WITH ONE GLASS OF COMPLIMENTARY BUBBLY, PRICE DOES NOT INCLUDE TAX OR GRATUITY

*ADD TRUFFLE TO ANY DISH \$15

**VEGETARIAN OPTIONS AVAILABLE UPON REQUEST