



—❖ THANKSGIVING 2023 ❖—

◆ FIRST COURSE ◆ (CHOICE OF)

ROASTED BEET SALAD

Herbed Goat Cheese, Shaved Heirloom Radishes, Satsuma Segments & Candied Pecans

OYSTER & ARTICHOKE SOUP

Gulf Oysters, Trinity, Fennel, Coconut Milk & Magnolia Farms Oyster Mushrooms

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

GOAT CHEESE TORTELLINI

Squid Ink Pasta, Pumpkin Sugo, Fried Sage, Grana Padano & Pecan Gremolata

◆ SECOND COURSE ◆ (CHOICE OF)

WOOD GRILLED STRIP (+\$15)

Patatas Bravas, Roasted Garlic Aioli & Chimichurri

PAN SEARED GULF FISH

Butter Curry Sauce, Two Brooks Farms Coconut Rice, Cucumber Raita and Cilantro

CHICKEN FRIED TURKEY

with Rosemary Mashed Potatoes, Braised Collards & Giblet Gravy

CONFIT DUCK LEG

Butternut Squash Risotto, Sautéed Kale, Sage Pesto & Brown Butter Pecan Gremolata

◆ THIRD COURSE ◆ (CHOICE OF)

FLOURLESS CHOCOLATE TORTE

Candied Almonds & Almond Cream Cheese Ice Cream

APPLE GALETTE

Local Southern Apples with Caramel Ice Cream

COAST ROAST PUMPKIN SPICE POT DE CRÈME

Caramel Whipped Cream & Chocolate Shavings

◆ ◆ SHARABLE SIDES ◆ ◆

LOCAL COLLARD GREENS WITH CHOW CHOW 7

DEAKLE FARMS GREEN BEAN "CASSEROLE" WITH SHROOMDOM MUSHROOMS 8

WHIPPED SWEET POTATOES WITH PRALINE TOPPING 7

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 7

CRISPY BRUSSELS SPROUT CAESAR 9

\$70 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

**VEGETARIAN & CHILDREN'S OPTION AVAILABLE UPON REQUEST