



—❖ NEW YEARS EVE 2023 ❖—

AMUSE

FOIE GRAS "PB & J" WITH APPLE BUTTER, TOASTED BRIOCHE, FRESH LOCAL APPLE,
ROASTED PEANUTS & MICRO GREENS

FIRST COURSE

(CHOICE OF)

GOOD LUCK GUMBO

BLACK EYED PEAS, TURKEY, HOUSE-MADE ANDOUILLE, TWO BROOKS FARMS RICE & COLLARD GREENS

STEAK TARTARE

"STEAK & EGGS", DIJONNAISE, SHALLOTS, PADDLEFISH CAVIAR, DUCK EGG JAM & POTATO CHIPS

TOSHIKOSHI SOBA

BUCKWHEAT NOODLES, DASHI BROTH, SCALLION & TOGARASHI

SECOND COURSE

(CHOICE OF)

GULF SHRIMP AGNOLOTTI

SQUID INK PASTA, CALABRESE PEPPERS, CHIVES & CAVIAR BEURRE BLANC

GNOCCHI GRATIN

MUSHROOM CREAM, DEAKLE FARMS CAULIFLOWER, PANGRATTATO, GRANA PADANO
& BLACK WINTER TRUFFLE

BILOXI HOT OYSTERS

CRISPY FIRED FRENCH HERMIT OYSTERS, ALABAMA WHITE BBQ,
HOUSE-MADE DILL PICKLES & PARSLEY

THIRD COURSE

(CHOICE OF)

WOOD GRILLED GULF FISH

ROMESCO SAUCE, LOCAL CAULIFLOWER, HAKUREI TURNIPS, HEIRLOOM RADISHES,
SWEET CARROTS, BUTTERNUT SQUASH & CHIMICHURRI

CAST IRON SEARED PORK CHOP

HOME PLACE PASTURES PORK, SEA ISLAND RED PEAS, TWO BROOKS FARMS RICE,
CREAMED KALE, CHOW CHOW & WHITE BBQ

WOOD GRILLED WAGYU (+\$15)

SMASHED & FRIED FINGERLING POTATOES, PAPRIKA AÏOLI, IBÉRICO CHORIZO, SPICY
TOMATO, DEHYDRATED OLIVES & CHIMICHURRI

FOURTH COURSE

SAZERAC CHEESECAKE

CANDIED MEYER LEMON, RYE GRAHAM CRUST, PERNOD CARAMEL & PEYCHAUD POWDER

\$120 PER PERSON WITH ONE GLASS OF COMPLIMENTARY BUBBLY, PRICE DOES NOT INCLUDE TAX OR GRATUITY

*ADD TRUFFLE TO ANY DISH \$15

**VEGETARIAN, GLUTEN FREE AND AVAILABLE UPON REQUEST