

- THANKSGIVING 2024 &-

◆ FIRST COURSE ◆

FALL SALAD

Local Baby Field Greens, Deakle Farms Persimmon, Toasted Pecans & Brown Butter Vinaigrette

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

"CRAB RANGOON" RAVIOLI

Coconut Milk Parmesan Broth, Chili Crisp, Jalapeño, Turmeric Pasta & Cilantro

◆ SECOND COURSE ◆

(CHOICE OF)

WOOD GRILLED STRIP OR FILET (+\$15)

Patatas Bravas, Paprika Aïoli, Chorizo Powder, Dehydrated Olives & 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

Sea Island Red Peas, House-made Sausage, Two Brooks Rice, Arugula Pesto & Cornbread Crumble

◆ THIRD COURSE ◆

(CHOICE OF)

FLOURLESS SATSUMA CHOCOLATE TORTE

Satsuma Sherbet, Candied Satsuma

PEAR GALETTE

Local Southern Pears with Almond Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME

Caramel Whipped Cream & Chocolate Shavings

◆ ◆ SHARABLE SIDES ◆ ◆

BRAISED LOCAL COLLARD GREENS 9

DEAKLE FARMS GREEN BEAN "CASSEROLE" WITH "DOWN HOME" MUSHROOMS 10 WHIPPED SWEET POTATOES WITH PRALINE TOPPING 10

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10

CRISPY BRUSSELS SPROUT CAESAR 14

DUCK FAT FRIES 10

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

**VEGETARIAN & CHILDREN'S OPTION AVAILABLE UPON REQUES

Consumer Notice – Prices listed on our menu reflect our cash price. Our regular price includes a 3.5% non-cash adjustment. We offer savings when you pay with cash.