



◆ CHRISTMAS EVE 2024 ◆

◆ FIRST COURSE ◆
(CHOICE OF)

OYSTER ARTICHOKE SOUP
Holy Trinity, Local Oyster Mushrooms, Gulf Oysters & Fennel

TURKEY & SAUSAGE GUMBO
Two Brooks Rice, House-made Andouille, Roasted Turkey & Local Collards

THAI WEDGE SALAD
Local Bibb Lettuce, Red Miso Dressing, Cilantro, Peanuts, Farm Egg, Shaved Carrot & Benton's Country Ham

KOREAN BBQ PORK BELLY
Home Place Pastures Pork, Deakle Farms Cabbage Cilantro-Lime Slaw & Roasted Peanuts

OYSTER HAND PIE
Gulf Oysters, Trinity, Ground Beef, Smoked Oyster Aioli & Fresh Herbs

◆ SECOND COURSE ◆
(CHOICE OF)

PAN SEARED GULF FISH
Two Brooks Black Rice Risotto, Butternut squash, Oyster Mushrooms, Crème Fraiche & Cilantro Oil

BEEF BOURGUIGNON
Stonington Farms Beef, Rosemary Mashed Potatoes, Deakle Farms Carrots, Magnolia Mushrooms & Gremolata

TONKATSU TONKOTSU RAMEN
Home Place Pastures Pork Steak, Braised Collards, 6 Minute Egg, Local Mushrooms, Togarashi & Japanese BBQ Sauce

WOOD GRILLED STRIP (+\$15)
Smashed and Fried Fingerling Potatoes, Paprika Aioli, Ibérico Chorizo Powder, Spicy Tomato, Dehydrated Olives & Chimichurri

◆ THIRD COURSE ◆
(CHOICE OF)

FLOURLESS CHOCOLATE TORTE
Double Mint Chocolate, Chocolate Mint Ice Cream & Peppermint Glass

PEAR GALETTE
Local Pears, Almond Crumble & Almond Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME
Caramel Whipped Cream & Shaved Chocolate

◆ ◆ SHARABLE SIDES ◆ ◆

- DEAKLE FARMS COLLARDS 9
- MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10
- CRISPY BRUSSELS SPROUT CAESAR 14
- DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 10

\$70 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY
**VEGETARIAN, GLUTEN FREE AND CHILDREN'S OPTIONS AVAILABLE UPON REQUEST