

  
WHITE PILLARS  
— Biloxi, Mississippi —

— VALENTINE'S MENU 2025 —

◆ FIRST COURSE ◆

(CHOICE OF)

THAI WEDGE SALAD

*Local Green Butter Lettuce, Red Miso Dressing, Cilantro, Farm Egg, Shaved Carrot, Roasted Peanuts & Benton's Country Ham*

OYSTER & ARTICHOKE SOUP

*Gulf Oysters, Trinity, Fennel, Coconut Milk and Magnolia Farms Oyster Mushrooms*

GNOCCHI GRATIN

*Heirloom Cauliflower, Down Home Farms Mushrooms, Grana Padano & Pangrattato*

BILOXI HOT FRENCH HERMIT OYSTERS

*Six Cornmeal Fried Oysters With House-made Dill Pickles, Alabama White BBQ Sauce and Parsley*

◆ SECOND COURSE ◆

(CHOICE OF)

WOOD GRILLED WAGYU RIBEYE (+\$15)

*Smashed and Fried Fingerling Potatoes, Paprika Aioli, Ibérico Chorizo, Spicy Tomato, Dehydrated Olives & Chimichurri*

WOOD GRILLED GULF FISH

*Roasted Root Vegetables, "Clam Chowder", Bacon Lardons & Gremolata*

DUCK CONFIT PAPPARDELLE

*House-made Saffron Pasta, Butternut & Acorn Squash, Cherry Tomatoes, Quick Cured Lemon, Benton's Country Ham & Grana Padano*

FRIED CHICKEN BREAST

*Grit Girl Grits, Deakle Farms Collard Greens & Alabama White BBQ Sauce*

◆ THIRD COURSE ◆

(CHOICE OF)

FLOURLESS CHOCOLATE TORTE

*Double Mint Chocolate, Chocolate Mint Ice Cream & Peppermint Glass*

BRIOCHE KING CAKE

*Louisiana Strawberries, House-made Mardi Gras Sugar & Cream Cheese Ice Cream*

COAST ROAST POT DE CRÈME

*Caramel Whipped Cream & Shaved Chocolate*

◆ ◆ SHARABLE SIDES ◆ ◆

CRISPY BRUSSELS SPROUT CAESAR 14

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 10

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10

BRAISED DEAKLE FARMS COLLARD GREENS 9

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
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*