



◆ CHRISTMAS EVE 2025 ◆

◆ 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

GREEN SALAD
*Green Goddess, Local Lettuce, Ciabatta Croutons,
Bacon Lardons, Cherry Tomatoes, Cucumbers & Everything Seasoning*

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)

WOOD GRILLED GULF FISH
*Pumpkin Butter Curry, Roasted Butternut & Sweet Potato, Two Brooks Coconut Rice, Pecan Dukkha &
Cumin Crème Fraiche*

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

DUCK RAMEN
*Roasted Duck Leg, House-made Alkaline Noodles, Collard Greens, Satsuma Togarashi, Duck Fat Chili
Crisp & Local Mushrooms*

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 COBBLER
Mirin Poached Local Pears, Rice Flour Crust & Miso Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME
Caramel Whipped Cream & Shaved Chocolate

◆ ◆ SHARABLE SIDES ◆ ◆
DEAKLE FARMS BRAISED COLLARDS 9
MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10
CRISPY BRUSSELS SPROUT CAESAR 14
DUCK FAT FRIES WITH ROASTED GARLIC AÏOLI 10

\$75 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY
**VEGETARIAN , GLUTEN FREE AND CHILDREN'S OPTIONS AVAILABLE UPON REQUEST