



—❖ NEW YEARS EVE 2025 ❖—

AMUSE

Oyster Gratin with Bone Marrow Butter

FIRST COURSE (CHOICE OF)

GOOD LUCK GUMBO

Black Eyed Peas, Turkey, House-made Andouille, Two Brooks Rice & Collard Greens

STEAK TARTARE

Soy Marinated Egg Yolk, Bone Marrow Emulsion, Rice Paper "Chip", Smoked Oyster Aioli & Black Garlic Puree

GULF FISH CRUDO & CAVIAR

Beet Juice, Deakle Farms Tangelos, Sour Kumquats, Jalapeno, Scallion Oil & Pickled Pink Lady Apples

BILOXI HOT FRENCH HERMIT OYSTERS

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

SECOND COURSE (CHOICE OF)

"CRAB RANGOON" RAVIOLI

Coconut Milk, Parmesan Broth, Chili Crisp, Jalapeño, Turmeric Pasta & Cilantro (Add Caviar +\$10)

HAM HOCK & COLLARD GREEN SACCHETTI

House-made Ricotta, Mushroom Duxelle, Collard Green Pesto & Black Winter Truffles

FOIE GRAS "PB & J"

Hudson Valley Foie Gras, Louisiana Strawberry Geleé, House-made Brioche & Candied Peanuts

THIRD COURSE (CHOICE OF)

WOOD GRILLED SWORDFISH

Pumpkin Butter Curry, Roasted Butternut & Sweet Potato, Two Brooks Coconut Rice, Pecan Dukkha & Cumin Crème Fraiche

WOOD GRILLED PORK CHOP

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

WOOD GRILLED WAGYU RIBEYE (+\$15) OR PRIME STRIP (+\$10)

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

FOURTH COURSE

CHOCOLATE CHEESECAKE

Oreo Crust & Chocolate Ganache

\$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 ARE AVAILABLE UPON REQUEST