



—❖ VALENTINE'S MENU 2026 ❖—

◆ FIRST COURSE ◆ (CHOICE OF)

"YA'LL AIN'T GOT RANCH" SALAD
Green Goddess, Local Lettuce, Ciabatta Croutons, Bacon Lardons, Cherry Tomatoes, Cucumbers & Everything Seasoning

OYSTER & ARTICHOKE SOUP
Gulf Oysters, Trinity, Fennel, Coconut Milk and Down Home Farms Oyster Mushrooms

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

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 (+20) OR 14oz STRIPLOIN (+10)
Smashed and Fried Fingerling Potatoes, Paprika Aioli, Ibérico Chorizo, Spicy Tomato, Dehydrated Olives & Chimichurri

PAN SEARED GULF FISH
Butternut Squash Curry, Roasted Butternut & Sweet Potato, Two Brooks Coconut Rice, Pecan Dukkha & Cumin Crème Fraiche

CHICKEN PARMESAN
Joyce Farms Chicken Breast, House-made Marinara, Spaghetti with Collard & Peanut Pesto, Bacon Fat Pangrattato, Grana Padano & Micro Basil

◆ THIRD COURSE ◆ (CHOICE OF)

FLOURLESS CHOCOLATE TORTE
Satsuma Infused Chocolate Ganache, Tangelo Sherbet & Candied Peel

WHITE PILLARS BRIOCHE KING CAKE
Naturally Colored Sugars, Almond Filling & Almond 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 AÏOLI 10
MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10

\$75 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