



Thanksgiving MENU



Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

PAN SEARED FOIE GRAS

Hudson Valley foie gras served on grilled ciabatta, served with veal mushroom ragout, arugula tossed with aged sherry vinegar & crumbled feta cheese, drizzled with port wine reduction / 23

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 27

Entrees

ROASTED TURKEY

Roasted free-range Tanglewood Farm turkey with sausage & cornbread dressing, mashed sweet potatoes, haricots verts, cranberry relish & house made gravy / 49

PECAN CRUSTED TROUT

Fresh fillet of trout crusted with pecans served with roasted butternut squash, buttered pecans, haricots verts & Creole Meunière sauce / 36

MISSISSIPPI RABBIT

Wood grilled rabbit tenderloin & rabbit leg braised with brandy, apple cider, Applewood smoked bacon & roasted shallots, with shiitake mushrooms, served with roasted garlic mashed potatoes / 52

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells with peppery butter sauce, French bread to dip / 34

Desserts

PECAN PIE

With a drizzle of creamy caramel, topped with vanilla ice cream / 10

PUMPKIN SPICE CAKE

Topped with brown sugar icing & candied pumpkin seeds, finished with pumpkin Crèmeaux / 11

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo of Gulf shrimp, crabmeat & okra / 12

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP

With spiced pecans & Applewood smoked bacon / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

AUTUMN SALAD

Seasonal greens & a julienne of red onion tossed with roasted Brussels sprouts, butternut squash, turnips, tossed with sherry vinaigrette, garnished with crumbled feta, toasted pumpkin seeds & red onion curls / 14

BABY ICEBERG SALAD

With red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32
**with a sauté of jumbo lump crabmeat + \$12*

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

BOURBON GLAZED PORK LOIN

Wood grilled pork loin chop with Bourbon glaze, sautéed sweet red onions, roasted Brussels sprouts, Benton's bacon, finished with aged sherry vinegar, crispy Brabant potatoes, natural reduction & crispy leeks / 42

STEAK AU POIVRE

A 6-ounce peppercorn crusted petit filet of Angus beef, pan seared & served with classic brandy cream sauce & bistro style pommes frites / 42

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

DARK CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11