

Thanksgiving • \$65

FIRST COURSE

CHOICE OF

Boutte's Southern Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Texas Pumpkin & Coconut Soup

Curried Shrimp, Fried Ginger, Pepitas, Cranberries

Pork Belly & Pimento Cheese Grits

Fermented Cole Slaw, Pickled Strawberries, Citrus-caramel Glaze, Toasted Chestnuts

Medjool Date & Whey Blue Salad

Frisée, Mâche, Crispy Tasso, Lemon-preserve Habanero Vinaigrette

Crispy Thai Shrimp

Cabbage Slaw, Thai Chili Sauce, Cilantro Aioli

Seafood Mezcal Cocktail

Shrimp, Crabmeat, Avocado, Hearts Of Palm, Plantain, Charred Chipotle Lime Dressing

NOLA-style Charbroiled Oysters

Garlic Butter, Parmesan Cheese, Rosemary

ENTRÉES

We invite each of our guests to enjoy our signature rolls with your dinner tonight, compliments of Davis Street • 2 rolls per person.

Thai-style Fried Whole Snapper For Two

Vegetable Plate

Seasonal Vegetables, Ask Server For Daily Selection

Muddled Stew

Braised Pork Belly, Redfish, Clams, Gulf Shrimp, Grits, 13-minute Egg, Tomato-saffron Broth

Crispy Redfish

Bourbon-smoked Short Rib Agnolotti, Sweet Corn Succotash, Caramelized Fennel, Satsuma Pickle, Tasso Ham

Turkey Dinner

Sweet Potato Soufflé, Collard Greens, Oyster-cornbread Stuffing, Mac And Cheese, Cranberry Chutney, Giblet Gravy

Simply Grilled Fish

Local Catch, Seasonal Vegetables, Ask Server For Daily Selection

Grilled Lamb Chops + \$12

Watercress-apple Salad, Roasted Yukon Gold Potatoes, Chimichurri Sauce

Pecan Smoked Beef Tenderloin + \$12

Chicory Rub, Soft Egg Ravioli, Charred Corn Grits, Pickled Chard, Chipotle Jus

DESSERT

CHOICE OF

Lemon Chess "Mile-high" Pie

Cornmeal Crust, Raspberries, Rosemary

Texa'ssippi Mud Jar

Brownie, Chipotle Chocolate Mousse, Dulce De Leche, Chantilly Crème, Pepita Tuille

Chocolate Kentucky Bourbon Pecan Pie

Cinnamon Ice Cream

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce