



New Year's Eve Menu 2021

Amuse Bouche

Bilini with smoked trout-smoked salmon roe tartar

Second

She crab soup with crabmeat crostini

Mixed greens

Grilled Caesar salad

Stone crab claws or crab fingers

Voodoo shrimp salad with fried green tomatoes

Pork belly, spiced rum, apple salad, almonds

Third

Gulf fish of the day with Winter vegetable set

Grilled elk chop au poivre with wild rice-farro-roast vegetable ragoût

Crab cakes with charred brussels, lemon butter sauce

Seared diver scallops, stoneground grits, green beans, brown butter

Grilled beef tenderloin with loaded baked potato, jus, cowboy butter

Beef stroganoff

Fourth

Chocolate torte

Vanilla bean crème brûlée

Pumpkin cheesecake

Ooey gooey butter cake

Carrot cake

\$90 per person

excluding tax, gratuity & alcohol

there may be substitutions due to product availability

James Huckaby
Executive Chef