



THANKSGIVING 2024 MENU

THREE COURSES \$75 AND UP (PER PERSON)

ADD A SOUP (+\$8)

SHRIMP, CHICKEN AND SAUSAGE GUMBO
CREAMY OYSTER, TASSO AND MIRLITON BISQUE
CREAMY VEGAN BUTTERNUT SQUASH SOUP*

APPETIZERS & SALADS

ESCARGOTS EN CROUTE*
truffled mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE*
lemon garlic beurre blanc

JUMBO LUMP CRAB & SHRIMP RAVIGOTE*
half avocado, mixed lettuces

LITTLE GEM CAESAR*
Spanish boquerones white anchovies, parmesan, breadcrumbs, cheese crostini
VEGETARIAN OPTION AVAILABLE

VIETNAMESE FRIED TURKEY SPRING ROLLS
lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham pomegranate sauce

BEEF, WALNUT & GOAT CHEESE SALAD*
arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette

PELICAN CLUB BAKED OYSTERS*
applewood smoked bacon, parmesan, garlic herb butter

MAINS

SLOW ROASTED TURKEY ROULADE
turkey demi, cajun maque choux sausage corn pudding, house made orange cranberry relish, bourbon pecan sweet potatoes, DV

PANÉED GULF FISH WITH CRABMEAT*
jalapeño hollandaise, meunière, baby potatoes, DV

10 OZ PECAN-CRUSTED PORK CHOP*
fig glaze, bourbon molasses sweet potatoes, collard greens

WHOLE CRISPY FISH*
citrus chili sauce, jasmine rice

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$8)*
mint-demi, buttery mashed potatoes, DV

C.A.B. 12 OZ PRIME RIB (+\$8)
marchand de vin, truffle mashed potatoes, DV

FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL
pepper jelly glaze, roasted squash, braised greens

LOUISIANA CIOPPINO - IN ITS OWN POT*
basil garlic tomato sauce, gulf fish, shrimp, scallops, mussels, clams, calamari, buttered linguine
VEGETARIAN / VEGAN OPTIONS AVAILABLE

DESSERTS

WHITE CHOCOLATE BREAD PUDDING
white and dark chocolate sauces

PUMPKIN PRALINE CHEESECAKE

BOURBON PECAN PIE
chocolate sauce, ice cream

CHOCOLATE DECADENCE CAKE*
almonds

GRAND MARNIER CRÈME BRÛLÉE*
fresh fruit

SORBET & FRESH FRUIT*

*GLUTEN FREE AVAILABLE
PLEASE, NO SEPARATE CHECKS.
MENU SUBJECT TO CHANGE
GRATUITY ADDED TO PARTIES OF 6 OR MORE