

New Years Eve 2019

Menu By Executive Chef Kristi Courtney

Amuse Bouche

Deviled Egg with Pork Pate, Sieved Yolk, Crème Fraiche



Appetizer

“Duck Duck Goose” Prosciutto, Mousse, Gooseberry Chutney

Black Eyed Pea Croquette, Fried Cabbage, Bearnaise

Tri Tip Wagyu and Mushroom Roulade

Creole Arancini with Crawfish Etouffee



Soup and Salad

Shrimp Bisque

Italian Minestrone

Smoked Brie, Blackberry Compote, Frisee Greens

Heirloom Tomato, Burrata, Tomato Water, Basil Oil



Entrees

Block Cut Strip Steak, Black Bean Puree, Corn Spoonbread,
Spicy Compound butter

Lamb Osso Bucco, Rubicon Potato, Bourguignon

Jumbo Prawn Skewers, Japanese Eggplant, Tabbouleh

“Midnight Pappardelle” Dayboat Scallops, Wild Mushrooms,
Confit Garlic, Olive Oil



Desserts

Black Cherry “clafoutis” almond cake

Flourless chocolate cake with candied red beets

Champagne and grape shaved ice

Reservations require 281-360-1436

\$80 per person plus tax and gratuity

