

Thanksgiving

AT DAVIS ST

\$65 per person

LAGNIAPPE

MAMA'S BUTTERMILK BISCUITS SERVED WITH
HOUSE PEPPER JELLY

FIRST COURSE

choice of

BOUTTE'S SOUTHERN GUMBO

DUCK CONFIT, GULF SHRIMP, FRIED OYSTERS,
PARSLEY RICE

TEXAS PUMPKIN & COCONUT SOUP

CURRIED SHRIMP, CRISPY GINGER, PEPITAS,
CRANBERRIES

LITTLE C'S PORK RIBS

MISO GLAZE, KIMCHI CUCUMBERS, SPICED PEANUTS

POACHED PEAR SALAD

FIELD GREENS, GREEN GRAPES, ALMONDS, GORGONZOLA
DOLCE, CIDER 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

ENTREES

THAI STYLE FRIED WHOLE SNAPPER FOR TWO + \$10 PP

MARKET VEGETABLE PLATE

TRUMPET MUSHROOM, BABY ZUCCHINI, PATTY PAN SQUASH, ROASTED TOMATO, ASPARAGUS, GRILLED ONION, LINGUINI, BALSAMIC GLAZE, CHIMICHURRI

LITTLE C'S PORK RIBS

MISO GLAZE, KIMCHI CUCUMBERS, SPICED PEANUTS

BLACKENED REDFISH

CAROLINA GOLD RICE, LADY CREAMER PEAS, KIMCHI GREENS, HAM HOCK POT LIQUOR

TURKEY DINNER

SWEET POTATO SOUFFLÉ, COLLARD GREENS, CORNBREAD DRESSING, MAC AND CHEESE, CRANBERRY CHUTNEY, GIBLET GRAVY

GRILLED LAMB CHOPS + \$15

WATERCRESS APPLE SALAD, ROASTED YUKON GOLD POTATOES, CHIMICHURRI SAUCE

LACQUERED DUCK

GARLIC BUTTER, PARMESAN CHEESE, ROSEMARYSWEET POTATO YAMS, CASHEWS, WILTED GREENS, SORGHUM-SATSUMA GLAZE

DESSERT

LEMON CHESS "MILE-HIGH" PIE

CORNMEAL CRUST, RASPBERRIES, ROSEMARY

TEXASSIPPI MUD JAR

BROWNIE, CHIPOTLE CHOCOLATE MOUSSE, DULCE DE LECHE, CHANTILLY CREAM

CHOCOLATE-KENTUCKY BOURBON PECAN PIE

VANILLA ICE CREAM

DOWN SOUTH COCONUT CAKE

SPICED PECANS, SALTED CARAMEL SAUCE

No separate checks for parties of 6 or more and a 20% gratuity will be applied.