



FULL-SERVICE CATERING MENU

Davis St.
AT HERMANN PARK
FEATURING CHEF HOLLEY

Welcome to Davis St. at Hermann Park Catering, under the guidance of Chef Mark Holley, an acclaimed chef known for his culinary artistry and passion for creating unforgettable flavor.

Davis St. at Hermann Park Catering promises an elevated gastronomic journey like no other. Chef Mark Holley's extraordinary culinary expertise permeates our new menu offerings, which showcase a fusion of flavors and artistic presentations. With an emphasis on using local, seasonal ingredients of the utmost quality, each dish is a harmonious blend of classic culinary techniques and Chef Holley's creative vision. From elegant plated dinners to interactive food stations, every bite is a reflection of our commitment to excellence.

We understand that every event tells a unique story, and we are committed to helping you narrate it with style and flair. Whether you're organizing an intimate gathering, a grand gala, or a corporate affair, our dedicated team will collaborate closely with you to curate a tailor-made culinary experience that surpasses your expectations.

Service excellence is a cornerstone of Davis St. at Hermann Park Catering. Our highly professional and attentive staff is trained to ensure that every detail of your event is flawlessly executed. From the moment your guests arrive until the last wine glass is cleared, our team will be there to provide personalized service, allowing you to relax and be fully present at your event.

Additionally, along with our exceptional catering services, Davis St. at Hermann Park Catering also provides comprehensive event planning assistance to ensure a seamless and stress-free experience. From coordinating vendors and logistics to designing exquisite decor, our team is dedicated to bringing your vision to life while providing an unforgettable event for you and your guests.

As we embark on this exciting new chapter led by Chef Mark Holley, we invite you to join us on a culinary journey that transcends expectations. Davis St. at Hermann Park Catering is honored to be a part of your special moments, creating memories that will be cherished for a lifetime.



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SERVICES & STYLES

FULL-SERVICE CATERING

Davis St. offers full-service catering options complete with experienced servers, server assistants, bartenders and top of the line chefs for on-site cooking, as well as action stations. Davis St. offers a variety of ways your menu can be served to your guests. The options outlined below will help you determine the best style of service for your event.

HORS D'OEUVRES

Hors d'oeuvres will be served in a bite-size format and arranged on passing trays. Our professional servers will circulate the room to offer guests a variety of appetizers, ensuring that everyone can indulge in the delectable flavors on offer.

PLATED

Your meal will be pre-plated with your selections. Our staff will serve each guest's plate at their seats in a synchronized manner.

BUFFET

All food and plateware will be set up on a buffet line(s). Hot food will be served from chafing dishes and table scape items will be displayed. Davis St. service staff will remain at the buffet and serve all of your guests.

ACTION STATIONS

Our team of chefs will prepare or cook to order in front of guests. This interactive and engaging experience allows guests to customize their dish, interact with the chef, and watch their meal being prepared fresh in front of them. Action stations create a lively and dynamic atmosphere at events and catered functions, as guests can see the care and attention that goes into each dish.

TASTING MENUS

Chef tasting menus are designed for intimate gatherings, often in your home, cooked from the comfort of your kitchen. The chef will prepare a multi-course meal that showcases skill, creativity and seasonal ingredients. The experience is intimate and personalized, with both the chef and a knowledgeable server providing descriptions of each dish and its ingredients.

BEVERAGE EXPERIENCES

We offer a range of beverage experiences from sodas and teas to crafted cocktails and curated wine selections. The Davis St. catering team can provide a full bar, table service or self-serve beverage stations.

DROP-OFF CATERING

Our team will deliver food to a specified location and set it up for guests to enjoy. This is ideal for events where guests can serve themselves, such as corporate meetings, luncheons, parties, or casual gatherings. We provide utensils, serving dishes, and instructions for heating or serving the food, allowing you to enjoy your event without the hassle of food preparation or cleanup.

POLICIES

DROP-OFF CATERING

\$1,000 FOOD & BEVERAGE MINIMUM FOR ALL DROP-OFF ORDERS.

We ask for a 72-hour notice for all orders, but we can often accommodate last-minute requests so don't hesitate to ask!

If your order does not meet the food & beverage minimum required, you have the option to place your order for pick up, or our team may be able to accommodate for delivery for an additional fee.

There is a standard 10% "Service" charge for all drop-off orders, which covers the delivery and service utensils. Please confirm all service items needed for your event with your dedicated Davis St. Event Coordinator.

Need to cancel? No problem - we understand that plans change! A written notice is required for all cancellations. There is no charge for cancellations with 48-hour notice. Cancellations within 48-hours of your pick-up / drop-off time will be charged 50% of the order total. If a cancellation results from a force majeure event, neither party will be responsible for any delays or failure to perform any obligation under this contract. Force Majeure may include, but is not limited to, acts of God, strikes or other disturbances, terrorist acts, war, insurrection, governmental restrictions, and any other cause beyond the control of such party.

FULL-SERVICE CATERING

\$2,000 FOOD & BEVERAGE MINIMUM FOR ALL FULL-SERVICE CATERINGS.

Davis St. offers reception-style passed hors d'oeuvres, buffet, plated, family style and action station service. Service staff and action station Chef attendants are not included in menu pricing. The amount of staff needed for your event will be determined by your Davis St. event specialist. A minimum 1 ½ hour set up and 1 ½ hour break down will be added to your staffing needs.

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Full-Service Catering

MENU

PASSED HORS D'OEUVRES

FRIED OYSTERS

Horseradish Cream, Charred Corn Tomato Relish

SMOKED SALMON ^{GF}

Potato Latke, Dill Crème Fraiche

PERUANO CEVICHE SPOONS ^{GF}

Gulf Flounder, Roasted Corn Crumble, Sweet Potato, Leche De Tigre

CHICKEN DRUMETTES

Buffalo, Korean, Holley's Fried

BEEF TARTARE CROSTINI

Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

CRAB KIMCHI COLLARD ROLL

Mini Parker House Rolls, Jumbo Lump Crabmeat, Serrano Aioli

TUNA TARTARE ^{GF}

Tobiko Caviar, Seaweed Salad, Tarro Chips

CRAB MEAT DEVEILED EGG

American Caviar

CRISPY THAI SHRIMP

Thai Chili Sauce, Cilantro-Aioli

LAMB LOLLI POPS ^{GF}

Chimichurri Sauce

PORK BELLY FLATBREAD

Fennel, Arugula Salad, Pickled Red Onions, Fontina Cheese

CALABRESE STYLE FLATBREAD

Roasted Chicken, Calabrian Chili Peppers, Mozzarella, Pomodoro

RICARDO'S MARGHERITA FLATBREAD

Heirloom Tomatoes, Chihuahua Cheese, Basil, Chimichurri

CRISPY PORK BELLY CROSTINI

Quail Egg, Chile Aioli

PORK AND SHRIMP SPRING ROLLS

Peanut Sauce

BEEF SLIDERS

Wagyu Beef, Bacon, Balsamic Glazed Onions, Sriracha Aioli, Cheddar

CHICKEN OR BEEF SATAY

Mint Chile Sauce

ESCARGOT CROSTINI

Sherry, Mushrooms, Brie Cheese

BEEF LETTUCE WRAPS ^{GF}

Kalbi Marinade, Spicy Lime Vinaigrette, Serrano

MINI CAESAR BITES ^{VG} ^{GF}

Little Gem Lettuce, Caesar Dressing, Shaved Parmesan

ASIAN CAULIFLOWER BITES ^{VG} ^{GF}

Romesco Sauce

VEGETABLE EMPANADAS ^{VG}

CAPRESE SKEWERS ^{VG} ^{GF}

Cherry Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette

VEGETARIAN CEVICHE SPOONS ^{VG} ^{GF}

Mushrooms, Artichokes, Black Garlic Leche de Tigre

WATERMELON SALAD

Pure Luck Feta, Black Olives, Nasturtium, Habanero, Yuzu Vinaigrette



PLATED

APPETIZERS - SALADS

LOCAL COMPRESSED

WATERMELON SALAD (VG) (GF)

Pure Luck Feta, Grape Tomatoes, Nasturtium, Habanero-Yuzu Vinaigrette

SOUTHERN PANZANELLA SALAD (VG) (GF)

Seasonal Greens, Grape Tomatoes, Lady Creamer Peas, Cornbread Croutons, Caramelized Onion Vinaigrette

ROMAINE WEDGE SALAD

Tempura Okra, Heirloom Tomatoes, Candied Bacon, Buttermilk Herb Dressing, Little Gem Lettuce

FIELD GREEN SALAD (VG)

Beets, Arugula, Bosc Pears, Maytag Bleu Cheese, Candied Pecans

SEAFOOD MEZCAL COCKTAIL (GF)

Gulf Shrimp, Crabmeat, Avocado, Hearts of Palm, Crispy Plantain, Chipotle Mezcal Dressing

BEEF STEAK TOMATO SALAD (VG) (GF)

Burrata Cheese, Crispy Basil, Truffle Vinaigrette

VICTORIA'S SALAD (VG)

Pickled Strawberries, White Asparagus, Pure Luck Feta, Spiced Pecans, Candied Garlic Vinaigrette

BABY SPINACH AND BACON SALAD (GF)

Herb Croutons, Crumbled Blue, Caesar Dressing

CLASSIC SHRIMP COCKTAIL (GF)

SOUPS

BOUTTE'S GUMBO

Duck Confit, Gulf Shrimp, Fried Oysters, Jasmine Parsley Rice

SOUTHERN PEANUT SOUP (V) (VG)

Benne Seeds, Honey-Cayenne Shrimp, Pea Tendrils

GREEN GAZPACHO (V) (VG)

Avocado, Honeydew, Spinach Trio Cauliflower Textures, (Grilled-Pickled-Chips)

SEAFOOD TORTILLA SOUP

Calamari, Redfish, Shrimp, Hominy, Chilis, Avocado

CRABMEAT CORN CHOWDER

Crispy Pancetta, Chili Oil, Pea Tendrils

LOBSTER BISQUE

Cognac, Tarragon, Lobster, Taleggio Vol-au-vent

RUSTIC VEGETABLE SOUP

Maitake Mushrooms, Plum Tomatoes, Parsnip, Zucchini, Butterbeans, Roasted Peppers

BUTTERNUT SQUASH SOUP

Andouille Sausage, Apples, Fire Roasted Pepitas, Ginger Crème



(V) VEGAN (VG) VEGETARIAN (GF) GLUTEN FRIENDLY

PLATED

FISH-SEAFOOD ENTREES

SIMPLY GRILL FISH ^{GF}

Caramelized Vegetables, Pickled Green Tomatoes, Sofrito, Charred Lemon

MOROCCAN STYLE BBQ ATLANTIC SALMON ^{GF}

Basmati, Coconut Curry Rice, Almonds, Chickpeas, Cucumber Salad

BLACKENED FISH ^{GF}

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

CRISPY REDFISH

Bourbon-Smoked Short Rib Agnolotti, Sweet Corn Succotash, Fennel, Satsuma Pickle, Tasso

HALIBUT & CRABMEAT ^{GF}

Orzo Pasta, Smoked Onions, Confit Tomatoes, Celery Root, Maitake-Beech Mushrooms, Lemon Butter

CHILEAN SEA BASS ^{GF}

Miso Glaze, Bok Choy, Shitake Mushrooms, Jasmine Rice

POTATO CRUSTED FISH

Smoked Corn, Bourbon Sauce, Bacon Lardons, Beet-Radish Mache Salad

WHOLE ROASTED MAINE LOBSTER MKT ^{GF}

Mirliton Stuffing, Pappardelle Pasta, Artichokes, Capers, Myer Lemon Butter

DAYBOAT SCALLOPS ^{GF}

Carolina Gold Crust, Jicama, Herb Salad, Texas Grapefruit, Pomegranates, Lemon Butter Sauce



MEAT ENTREES

CORNISH HEN "UNDER A BRICK" ^{GF}

Oven Roasted, Crispy Rosemary Potatoes, Asparagus, Lemon Caper, Brown Butter

PERI PERI DUSTED CHICKEN BREAST ^{GF}

Farro, Pure Luck Feta, Arugula, Toasted Almonds, Preserved Lemon, Salsa Verde

TEXAS QUAIL ^{GF}

Oven Roasted, Creamy Cheve Cheese Grits, Rapini, Bourbon, Serrano Glaze

GRILLED LAMB CHOPS ^{GF}

Cinnamon Dust, Watercress Apple Salad, Grilled Yukon Gold Potatoes, Chimichurri Sauce

MOROCCAN STYLE LAMB STEW ^{GF}

Lamb Shank, Braised in Red Wine, Oranges, Coriander, Cumin, Mint, Seasonal Vegetables

WHOLE ROASTED BEEF TENDERLOIN ^{GF}

Wild Mushrooms, Cipollini Ragout, Mélange of Seasonal Vegetables, Fingerling Potatoes, Au Poivre Sauce

BRAISED BEEF SHORT RIBS

Red Wine, Roasted Garlic, Potato Puree, Brussel Sprouts

SMOKED PORK SHANK

Cheer Wine BBQ Sauce, Charred Herb Cole Slaw, Texas Baked Beans

GRILLED PORK CHOP ^{GF}

Sorghum Glaze, Country Fried Apples, Jalapeño Spoon Bread, Butter Bean Succotash

CHICORY DUSTED VENISON CHOPS ^{GF}

Mustard Green, Soft Egg Ravioli, Charred Corn Grits, Broccolini, Pickled Chard, Chipotle Jus

PLATED

FRESH PASTA

LINGUINI SEAFOOD PASTA ^{GF}

Scallops, Clams, Calamari, Maitake Mushroom, Asparagus, Chardonnay Cream Sauce

CRAWFISH MELINDA ^{GF}

Fettuccini, Charred Corn, Okra, Tasso Crisp, Fennel, Nantua Sauce

SPAGHETTINI SEAFOOD PASTA ^{GF}

Shrimp, Mussels, Lobster, Crabmeat, Tomato, Saffron Sauce



VEGETARIAN SELECTIONS

MARKET VEGETABLE PLATE ^V ^{VG} ^{GF}

Portobello Mushrooms, Charred Tomatoes, Grilled Squashes, Caramelized Fennel, Broccolini

BAKED RIGATONI ^{VG}

Spinach, Plum Tomatoes, Mozzarella, Garlic Tomato Sauce

PAPPARDELLE PRIMAVERA ^{VG} ^{GF}

Baby Carrots, Asparagus, Heirloom Tomatoes, Cauliflower, Basil, White Wine Cream

VEGETABLE RISOTTO ^{VG}

Charred Corn, Roasted Mushrooms, Lemon, Truffle Oil

DESSERT

APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants, Apples, Rye Sauce, Vanilla Ice Cream

WHITE VELVET CHEESECAKE

Key Lime, Ginger, Beet Trio, White Chocolate Corn Flakes

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Rum, Salted Caramel Sauce

TEXASISIPPI MUD PIE PARFAIT

Chipotle, Chocolate Mousse, Dulce Leche, Brownie, Pepita Crumble, Chantilly Cream

OL' SMOKEY CHOCOLATE CAKE

Smoked Peanut Butter Sauce, Sorghum Candied Popcorn, Dulce de Leche Ice Cream

BUFFET



BREAKFAST

Nueske's Bacon

Breakfast Sausage

Scrambled Eggs (VG)

Buttermilk Biscuits (VG) (GF)

O'brien Potatoes (VG) (GF)

Seasonal Fruit Display (VG) (V)



Includes:



Orange Juice



Coffee



Tea

Brunch Buffet

BUTTERMILK BISCUITS

Served with Pepper Jelly

VICTORIA'S SALAD

Strawberries, Asparagus, Spiced Pecans, Pure Luck
Feta, Candied Garlic-Honey Vinaigrette

SCRAMBLED EGGS

NEUSKE'S BACON

CARAMELIZED VEGETABLES

CHICKEN & WAFFLES

Sorghum-Maple Syrup

SHRIMP & GRITS

Sorghum Glaze, Charred Corn Grits, Andouille
Sausage, Tomato Mojo

DESSERT

CHOCOLATE CAKE SQUARES

DOWN SOUTH COCONUT CAKE BON BONS

VELVETY KEY LIME CHEESECAKE SHOOTER

KENTUCKY BOURBON BALLS

CHEF HOLLEY'S
Famous Fried Chicken Buffet

MINIMUM 30 PEOPLE

1

CLASSIC

Vivian's Mac Cheese (VG)
 Kimchi Collard Greens (GF)
 Sweet Potato Souffle (VG)
 Parker House Rolls (VG)

2

COMFORT

Buttermilk Biscuits, Pepper Jelly (VG)
 Green Beans (VG) (V) (GF)
 Mashed Potatoes, Creole Gravy
 Tomato, Cucumber Salad

3

BRUNCH

Sweet Potato Waffles
 Pecan Butter (VG)
 Creamed Collards
 Sorghum, Maple Syrup
 Charred Corn Grits (VG) (GF)

4

PICNIC

Mary-Violet's Potato Salad (VG)
 Watermelon-Tomato Salad (VG) (GF)
 Southern Baked Beans (GF)
 Jalapeño Spoonbread (VG)



DESSERT

Select One:

BANANA PUDDING

Lemon Lady Fingers, Strawberries, Meringue

TEXASIPPPI MUD PIE

Pepita Tuile, Brownie, Chipotle Chocolate Sauce, Dulce Leche

STRAWBERRY RHUBARB TRIFLE

Lemon Pound Cake, Vanilla Bean Custard, Toasted Almonds

CHOCOLATE BOURBON PECAN PIE

Cinnamon Chantilly

Reception Buffet - Bronze

PASSED HORS D'OEUVRES

Select Three:

- BEEF TARTARE CROSTINI** - Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard
- SMOKED SALMON** - Potato Latke, Dill Crème Fraiche
- FRIED OYSTERS** - Horseradish Cream, Charred Corn Tomato Relish
- SHRIMP CORN DOG** - Battered Gulf Shrimp, Sorghum Glaze, Sambal Ravigote
- VEGETARIAN CEVICHE SPOONS** - Cured Mushrooms, Artichokes, Black Garlic Leche
- PORK BELLY CROSTINI** - Quail Egg, Chile Aioli

SEAFOOD DISPLAY

- GULF OYSTERS ON THE HALF SHELL**
- MARINATED MUSSELS**
- CREOLE BOILED SHRIMP**
- AGUACHILE CRUDO**
- CRABMEAT RAVIGOTE DEVEILED EGGS W/
AMERICAN CAVIAR**
- SPICY PONZU SAUCE, HORSERADISH-COCKTAIL,
ESCABECHE, ASSORTED ROOT CHIPS**

ARTISANAL CHEESE PLATTER

Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey

APPETIZERS

Select Three:

- BOUTTE'S SOUTHERN GUMBO** - Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice
- BEEF SLIDERS** - Wagyu Beef, Bacon, Balsamic Onions, Sriracha Aioli, Cheddar, Benne Rolls
- PERI PERI DUSTED CHICKEN BREAST** - Herb Garlic Butter, Farro Salad
- ASIAN STICKY RIBS** - Soba Noodle Salad
- BLACKENED FISH WITH SEASONAL ETOUFFEE** - Kimchi Collard Greens

DESSERT DISPLAY

Select Three:

- COCONUT CAKE BON BONS**
- CHOCOLATE CAKE SQUARES**
- CHEESECAKE SHOOTER**
- KENTUCKY BOURBON BALLS**

Reception Buffet - Silver

PASSED HORS D'OEUVRES

Select Three:

- BEEF TARTARE CROSTINI - Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard
- SMOKED SALMON - Potato Latke, Dill Crème Fraiche
- FRIED OYSTERS - Horseradish Cream, Charred Corn Tomato Relish
- CRABMEAT & KIMCHI COLLARD ROLL - Avocado, Serrano Aioli, Benne Seed Rolls
- VEGETARIAN CEVICHE SPOONS - Cured Mushrooms, Artichokes, Black Garlic Leche
- CRISPY THAI SHRIMP - Thai Chili Sauce, Cilantro-Aioli
- LAMB LOLLIPOPS - Chimichurri Sauce
- PORK BELLY CROSTINI - Quail Egg, Chile Aioli

SEAFOOD DISPLAY

- GULF OYSTERS ON THE HALF SHELL
- MARINATED MUSSELS
- CREOLE BOILED SHRIMP
- AGUACHILE CRUDO
- TUNA CEVICHE
- CRABMEAT RAVIGOTE DEVILED EGGS W/
AMERICAN CAVIAR
- SPICY PONZU SAUCE, HORSERADISH-COCKTAIL,
ESCABECHE, ASSORTED ROOT CHIPS

ARTISANAL CHEESE PLATTER

Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey

CHARCUTERIE PLATTER

Selection of Artisan Meats, Citrus Marinated Olives, Toast Points, Mango Chutney

BUFFET

Select Three:

- FIELD GREEN SALAD – Beets, Arugula, Bosc Pears, Paradise Bleu Cheese, Candied Pecans
- BOUTTE'S SOUTHERN GUMBO – Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice
- ASIAN STYLE BEEF STIR FRY – Skirt Steak, Bok Choy, Cashews, Maitake Mushrooms
- PERI PERI DUSTED CHICKEN – Herb Garlic Butter, Farro Salad
- GRILLED SALMON – Sundried Tomato-Caper Sauce
- BLACKENED REDFISH WITH SEASONAL ETOUFFEE – Kimchi Collard Greens
- CARVING STATION – Marinated Flank Steak, Parker House Rolls

DESSERT DISPLAY

- COCONUT CAKE BON BONS
- CHOCOLATE CAKE SQUARES
- CHEESECAKE SHOOTER
- KENTUCKY BOURBON BALLS

TABLESCAPES

VEGETABLE CRUDITÉ TRAY VG V GF

Roasted, Raw & Pickled Seasonal Vegetables

SMOKED SALMON PLATTER GF

Dill, Caper Crème Cheese, Toast Points, Red Onions

ARTISANAL CHEESE PLATTER VG GF

Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey, Crackers

CHARCUTERIE PLATTER

Selection of Artisan Meats, Citrus Marinated Olives, Candied Spiced Pecan, Country Mustard

BEENE SEED PARKERHOUSE ROLLS

Poblano "Pimento" Cheese, Smoked Drum Mousse, and Pickled Veggies

CRABMEAT DEVILED EGGS

American Caviar, Spicy Ponzu Sauce, Horseradish-Cocktail, Escabeche

SEAFOOD TOWER GF

Gulf Oysters on the Half Shell, Marinated Mussels, Creole Boiled Shrimp, Aguachile Crudo

TEA SANDWICHES

Cucumber, Chicken Salad, Pimento Cheese



ACTION STATION

Slider

BAR



BUTTERMILK FRIED CHICKEN SLIDER

Red Curry-Ginger Rub, Kimchi Slaw, Avocado, Pickles

BEEF SLIDERS

Parkerhouse Buns, Bacon, Beer Mustard, Bourbon Ketchup, Grilled Onions

CRAB ROLL

Crabmeat, Collard Kimchi, Benne Seed Roll, Chili Lime Aioli

LAMB SLIDER

Cucumber Raita, Tamarind Glaze, Herb Salad

TUNA SLIDER

Five Spice, Tobiko Mayo, Seaweed Salad, Pickled Ginger

NEW ORLEANS BBQ SHRIMP SLIDER

Fried Green Tomatoes, Grilled Lemon, Cane Syrup-Mint Aioli

ACTION STATION

Ceviche

BAR



AGUACHILE CRUDO (GF)

Sea Scallops, Cucumber Ribbons, Pepitas, Watermelon Radish

AHI TUNA CEVICHE (GF)

Ginger, Spicy Ponzu, Togarashi, Pickled Grapes, Serrano's

LOBSTER CEVICHE (GF)

Coconut Leche, Red Onion, Avocado Puree, Mint, Cancha Powder

VEGAN CEVICHE (GF)

Charred Leche de Tigre, Nopales, Prickly Pear, Serrano, Micro Cilantro

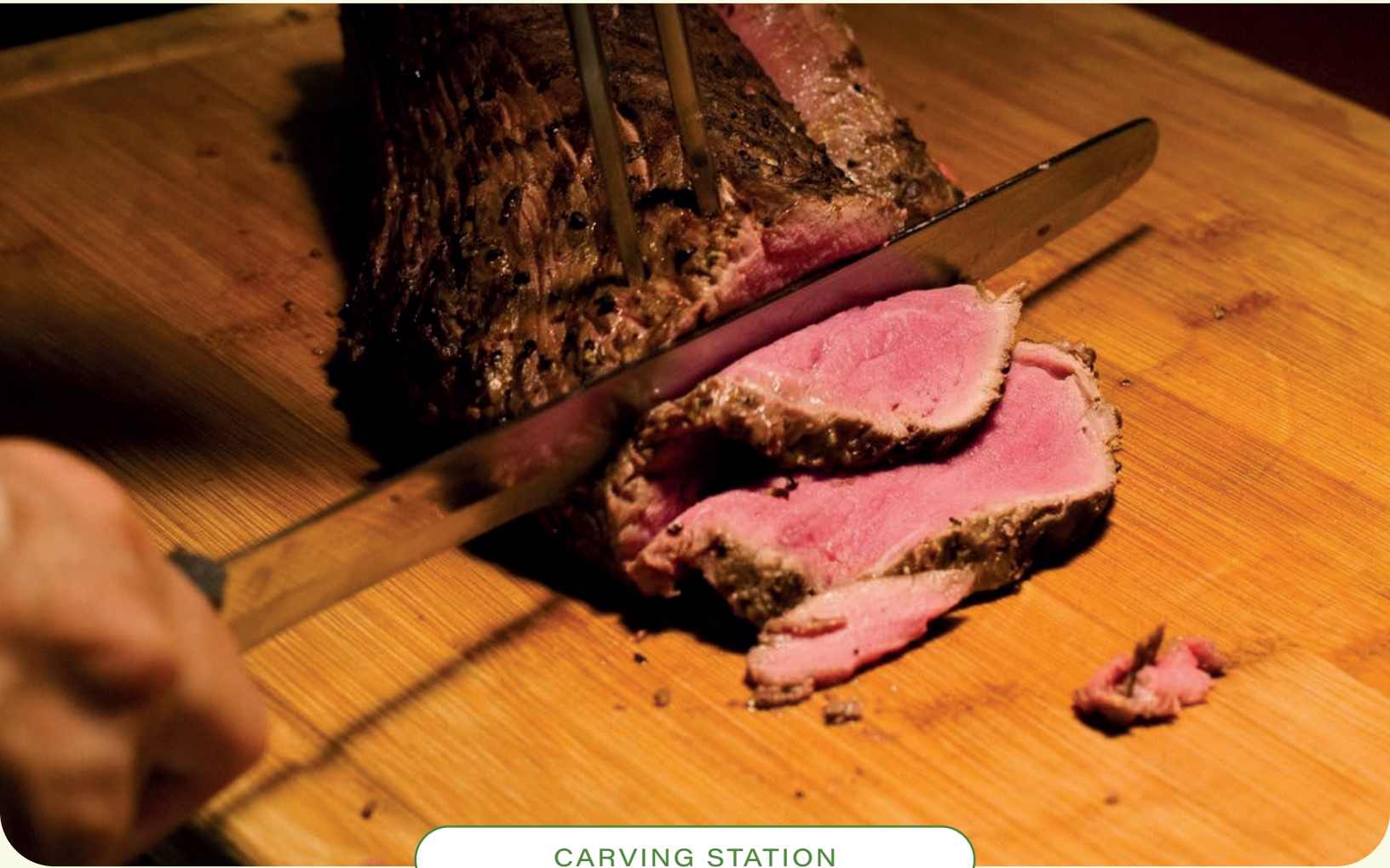
GULF SHRIMP CAMPECHANA (GF)

Squid, Avocado, Tomato, Lemon, Cilantro

ASSORTED CHIPS (VG) (GF)

Taro, Plantains, Yucca, Parsnip

ACTION STATION



CARVING STATION

MARINATED FLANK STEAK (GF)
Chimichurri Sauce

WHOLE ROASTED BEEF TENDERLOIN (GF)
Wild Mushroom, Cipollini Ragout, Red Wine Sauce

ROASTED ROSEMARY (GF)
Leg of Lamb, Mint Julep Sauce

CHICORY CRUSTED RACK OF VENISON (GF)
Chipotle Jus

PRIME RIB (GF)
Au jus

WHOLE ROASTED PORK TENDERLOIN (GF)
Cider Glazed, Country Fried Apples



Chef's Premier Tasting Menu

ONE

TUNA POKE

Dragon Fruit, Red Onion, Citrus Soy, Aji Panca, Micro Cilantro

TWO

SEAFOOD MEZCAL MARTINI

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain,
Charred Lime-Ancho Dressing

THREE

SOUTHERN PEANUT SOUP

Benne Seed, Honey-Cayenne-Glazed Shrimp

FOUR

CRISPY REDFISH

Bourbon-Smoked Short Rib Agnolotti, Sweet Corn Succotash,
Caramelized Fennel, Satsuma, Tasso

FIVE

CHICORY DUSTED BEEF TENDERLOIN

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits,
Rhubarb Confit, Chipotle Jus

SIX

ARTISANAL CHEESE TASTING

DESSERT DUO

APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants, Apples,
With A Rye Caramel Sauce

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

Chef's Exclusive Experience *Tasting Menu*

CEVICHE TASTING

AGUACHILE CRUDO

Sea Scallops, Cucumber Ribbons,
Pepitas, Watermelon Radish, Yucca
Chips

SALMON CEVICHE

Crispy Skin, Pickled Veggies, Orange
Gel, Soy Leche de Tigre, Micro Mustard

VEGETARIAN CEVICHE

Cured Mushrooms, Artichokes, Black
Garlic Leche

SOUP TASTING

SOUTHERN PEANUT SOUP

Benne Seed, Honey-Cayenne-Glazed
Shrimp

BOUTTE'S SOUTHERN GUMBO

Duck Confit, Gulf Shrimp, Fried Oysters,
Parsley Rice

REDFISH SOPA

Redfish, Tortillas, Peppers, Lime, Avocado,
Corn & Cilantro

CRUDO TASTING

BEEF TARTARE

Hand Cut Black Angus, Toast Points, Quail
Egg Yolk, Parmesan Crisp, Fried Capers

AQUACHILE CRUDO

Scallops, Cucumber, Smoked
Salt-Ribbon-Water, Pepitas, Shiso

TUNA POKE

Compressed Watermelon, Red Onion, Aji
Panca, Citrus Soy, Micro Cilantro

SURF & TURF

TENDERLOIN OF BEEF AND MAINE LOBSTER

ARTISANAL CHEESE TASTING

TRIO OF SOUTHERN DESSERTS

APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants,
Apples, Rye Caramel Sauce

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

VELVETY KEY LIME CHEESECAKE

Key Lime, Ginger-Beet Trio, White Chocolate
Corn Flakes

Chef's Greatest Hits Tasting Menu

FIRST COURSE

NOLA STYLE CHARBROILED OYSTERS

Garlic Butter, Parmesan Cheese, Rosemary

SECOND COURSE

BOUTTE'S SOUTHERN GUMBO

Gulf Shrimp, Duck Confit, Fried Oysters,
Jasmin Parsley Rice

THIRD COURSE

FIELD GREEN SALAD

Beets, Arugula, Bosc Pears, Whey Bleu Cheese,
Candied Pecans

FOURTH COURSE

HALIBUT & CRABMEAT

Orzo Pasta, Smoked Onions,
Confit Tomatoes, Maitake Mushrooms

FIFTH COURSE

GRILLED LAMB CHOPS

Watercress-Apple Salad, Roasted Gold Potatoes,
Yogurt-Mint Crème, Chimichurri

SIXTH COURSE

DESSERT TRIO

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apple, Rye Caramel

Down South Coconut Cake

Spiced Pecans, Salted Caramel

Velvety Key Lime Cheesecake

Key Lime, Ginger-Beet Trio,
White Chocolate Corn Flakes



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