



Christmas

AT DAVIS ST

\$70 per person

LAGNIAPPE

BURRATA

TEXAS CAVIAR, CONFIT TOMATO, HERB OIL, CRISPY
BASIL, GRILLED CORN BREAD

FIRST COURSE

choice of

BOUTTE'S SOUTHERN GUMBO

DUCK CONFIT, GULF SHRIMP, FRIED OYSTERS,
PARSLEY RICE

CORN & CRAB CHOWDER

PANCETTA, CHILI OIL, PEA TENDRIL

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

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

MARKET VEGETABLE PLATE

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

GRILLED LAMB CHOPS + \$14

WATERCRESS APPLE SALAD, ROASTED YUKON GOLD POTATOES, CHIMICHURRI SAUCE

GRILLED PORK CHOP

SORGHUM-CIDER GLAZE, COUNTRY FRIED APPLES, JALAPENO SPOONBREAD, BUTTERBEAN SUCCOTASH

14 oz CHICORY DUSTED PRIME RIB +14 (When We're Out, We're Out)

AU GRATIN POTATOES, BRUSSEL SPROUTS, AU JUS, HORSERADISH CREAM

DESSERT

LEMON CHESS "MILE-HIGH" PIE

CORNMEAL CRUST, RASPBERRIES, ROSEMARY

TEXASSIPPI MUD JAR

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

DOWN SOUTH COCONUT CAKE

SPICED PECANS, SALTED CARAMEL SAUCE

NEW ORLEANS STYLE PRALINE-BOURBON CHEESECAKE

KENTUCKY BOURBON BALL TRIO