



# THANKSGIVING

## WINE BY THE GLASS

- Serenello, Prosecco • \$12
- Veuve Clicquot, Champagne Brut, N.V. • \$30
- Ameztoi Rebentis, Txakolina, Rose • \$13
- Nomales, Pinot Grigio • \$12
- Omen, Sauvignon Blanc • \$15
- Peju, Napa Valley, Chardonnay • \$18
- Stoller Chemistry, Pinot Noir • \$14
- Marietta Old Vine, Red • \$12
- Martin Ray Cabernet Sauvignon Napa Valley • \$14

## COCKTAILS

- Tchefuncte's Bloody Mary • \$10  
*House Made Bloody Mary Mix, Bolden Vodka*
- Hibiscus Martini • \$13  
*Bolden Vodka, Hibiscus Cordial, Lime Juice, Saint Germain, Hibiscus*
- Tchefuncte Queen • \$12  
*Our Take On One Of New Orleans Oldest Drinks  
Brandy Crusta Cocktail with Peche Liqueur, Combier Orange Liqueur, Velvet Falernum, Lemon Juice, Orange Bitters*
- El Pastors • \$14  
*Cimmaron Blanco, Vida Mezcal, Yellow Chartreuse, Lime, Pineapple, Jalapeño, Cilantro, Cucumber*
- The Hammock • \$13  
*Plantation Pineapple Rum, Marsh House, Smith & Cross, Giffard Banana, Lime, Orgeat*
- Chapman Old Fashioned • \$12  
*Old Overholt Rye, Lairds Applejack, Apple Spice Cordial, Angostura Bitters*
- Paloma Punch • \$12  
*Cimmaron Blanco Tequila, Ginger Cordial, Cappelletti Aperitivo, Grapefruit Juice, Aromatic Bitters*

## SHAREABLES

- (Optional)*
- Baked Brie en Croûte • \$22  
*Jam, Everything Brittle Bread*
- Osetra Caviar (30g) • Mkt \$  
*Crispy Chicken Skin, French Omelet, Crème Fraiche*
- Stone Crab Claws • Mkt \$  
*Hot Mustard Sauce*
- Roasted Oysters (6) • \$19  
*Herbed Pate A Choux, Steak House Butter, Parmesan*

## 3 Courses • \$75 Per Person

Parker House Rolls

## STARTERS

*(Choice Of)*

Petite Green Salad

*Local Goat Cheese, Roasted Beets, Candied Pecans, Champagne Vinaigrette*

Apple-Rutabaga Soup

*Poached Lobster, Maple Cream*

BBQ Shrimp & Chive Cream Biscuit

*Worcestershire, Rosemary, Garlic, Lemon, Abita Amber*

Louisiana Sweet Potato Ravioli

*Brown Butter, Black Truffle*

## PLATES

*(Choice Of)*

Pan Roasted Redfish

*Tasso Gravy, Fried Oysters, Corn Bread Dressing*

Rohan Duck Leg Confit

*Roasted Duck Sausage & White Bean Cassoulet*

Joyce Farms Turkey Roulade

*Boudin Dressing, Roasted Winter Squash, Cranberry, Turkey Gravy*

Roasted Prime Rib of Beef

*Sugar Snaps, Mashed Potatoes, Pop Over, Au Jus*

## DESSERT

*(Choice Of)*

Pumpkin Crème Brûlée

Warm Pecan Pie

*Vanilla Ice Cream, Bourbon Chocolate Sauce*

Chocolate Doberge Cake

*Espresso Cake, Chocolate Pudding*



# THANKSGIVING KIDS MENU

*3 Courses, \$55 Per Person*

## FIRST COURSE

Sweet Roll

## PLATES

Banana Foster French Toast

*Banana Compote, Candied Pecans, Whipped Cream*

Joyce Farms Turkey Roulade

*Boudin Dressing, Roasted Winter Squash, Cranberry  
Turkey Gravy*

Roasted Prime Rib of Beef

*Sugar Snaps, Mashed Potatoes, Pop Over, Au Jus*

## DESSERT

*(Choice Of)*

Pumpkin Crème Brûlée

Warm Pecan Pie

*Vanilla Ice Cream, Bourbon Chocolate Sauce*

Chocolate Doberge Cake

*Espresso Cake, Chocolate Pudding*