

Happy Thanksgiving!

Package includes choice of a Starter, Entrée & Dessert.
\$87 per person.

Starters

BRENNAN'S FAMOUS TURTLE SOUP

Splashed with Lustau Fino Sherry

SEAFOOD GUMBO ^{GF}

Roux-less, Taste of the Gulf, Jazzmen Rice and Chef's Blend of Filé

ROASTED BUTTERNUT & PEAR SOUP ^{VEG}

Topped with a Pear Relish

SHRIMP RÉMOULADE ^{GF}

Hearts of Romaine, Shrimp Boiled Potatoes and Vegetables, Corn, Lemon Zest, Rémoulade Dressing

POACHED PEAR SALAD ^{VEG}

Mixed Greens, Mint, Feta, Sun-Dried Cranberries, Steen's Pure Cane Vinaigrette

OXTAIL RAVIOLI

Braised Oxtail, Collard Greens, Pot Liquor, Pickled Green Tomato Chow-Chow, Julienned Sweet Potatoes

LAKE CALCASIEU SEAFOOD COCKTAIL*

Gulf Shrimp, Crabmeat, Tomato Salsa, Greek Yogurt, Tomatillos, Onions, Creole Peppers, Avocado, Jalapeño, Cajun Corn Chips

CRABMEAT CHEESECAKE

A Savory New Orleans Warm Quiche! Gulf Crabmeat, Pecan Crust, Wild Mushrooms, Bordelaise Sauce

CHILI-FRIED GULF OYSTERS*

Cornflour Crusted Oysters, Chili Corn Sauce, Julienned Sweet Potatoes

Entrées

SHRIMP & GRITS* ^{GF}

Local Dapper Goat Cheese Stone-Ground Grits, Roasted Sweet Peppers & Sun-Dried Tomato Butter

HUNTER'S HONEY ROASTED DUCK*

Old Fashioned Satsuma Glaze, Creole Dirty Rice Dressing, Sorghum Glazed Brussels Sprouts with Bacon

WOOD-GRILLED FILET MIGNON*

8oz Filet Mignon, Candied Sweet Potatoes, Haricots Verts, House Worcestershire Sauce

CABBAGE ROLL ^{VEG}

Meatless Hoppin' John-Style stuffed Cabbage leaves with Black-Eyed Peas and Rice, Creole Sauce and Toasted Cornbread Crumbs

TEXAS CREOLE ROASTED TURKEY*

Cornbread Dressing, Candied Sweet Potatoes, Haricots Verts, Madeira Giblet Gravy, Fresh House Cranberry and Orange Sauce

RED SNAPPER PONTCHARTRAIN*

Jumbo Lump Crab, J & J Shrimp, Crispy Louisiana Oysters, Parmesan Mushroom Rice, Brennan's Creole Butter

SMOKED HAM CHOP

Cured Pork Chop with Pineapple Cherry Crust, Honey Orange Glaze, Sweet Potato Gravy and Cornbread Custard.

SIMPLY GRILLED REDFISH* ^{GF}

Texas Redfish, Medley of Grilled Fall Vegetables, Aged Balsamic

Desserts

BRENNAN'S BANANAS FOSTER ^{GF}

Flambéed Tableside with Caribbean Rum over Vanilla Bean Ice Cream

SOUTHERN PECAN PIE

Texas Pecans, Dark Chocolate and Caramel Drizzle, Vanilla Ice Cream

MAMA'S CARROT CAKE

Butterscotch Caramel Corn, Toasted Pecans, Bayou Rum Caramel

FAIRYTALE PUMPKIN CHEESECAKE

Graham Cracker Crust, Whipped Cream, Caramel Drizzle

SNICKER DOODLE APPLE COBBLER

Spiced Apple Filling, Jamaican Dark Rum, Snicker Doodle Crust, Vanilla Bean Ice Cream

CREOLE BREAD PUDDING

French Bread Custard, Berries, Raisins, Toasted Pecans, Whiskey Sauce

ROBIN'S LEMON MERINGUE PIE

Torched Meringue, Limoncello Blueberry Coulis, Candied Lemon Zest

MISSISSIPPI MUD PIE

Dark Chocolate Mousse, Caramel Popcorn, Heavenly Hash Candy

*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Thanksgiving menu package is not available to split. No Substitutions. Tax and gratuity are not included.