

Reveillon Menu

December 2018

B'Reveillon Menu

First Course

Choice of:

Mixed Salad of Kale, Endive and Baby Arugula with Dried Cranberries and Candied Pecans topped with a Champagne Vinaigrette

Corn and Crab Bisque

Second Course

Choice of:

Beef Debris Eggs Benedict served on a Buttermilk Biscuit with Brabant Potatoes

Pan Seared Gulf Fish topped with a Creole Seafood Sauce and served with Sauteed Vegetables

Beef Grillades served with Creamy Cheese Grits and a Buttermilk Biscuit

Third Course:

Eggnog Creme Brulee

\$35.00 plus tax and gratuity

*B'Reveillon Menu to be available every
Saturday and Sunday in December