



Dakota

RESTAURANT

TO BEGIN

Fried Green Tomato

shrimp remoulade

bibb lettuce, deviled egg, tomato, red onion

Crispy Oysters Rockefeller

Spinach purée, bacon; pernod hollandaise

Pickled Fall Beet Salad

*three maids dairy chèvre, frisée-arugula;
candied walnuts, tomato, balsamic vinaigrette*

Creole Turtle Soup

classic; aux sherry

The Lump Crabmeat and Brie Soup

our classic

SWEET ENDING

Chocolate Sheba

salted caramel; candied pecans

Bananas Foster Bread Pudding

myers's rum-brown sugar spiced butter

Crêpes Suzette

crème pâtissière; satsuma-orange liqueur butter

Basque Burnt Chèvre Cheesecake

circle m farms chèvre; strawberry-amaretto syrup

Mrs. Judy's Coconut Cake

crème anglaise

CHRISTMAS EVE

Tuesday evening,

the twenty-fourth of December, two thousand-twenty-four

MAIN COURSE

Redfish Pontchartrain

*jumbo lump crabmeat, gulf shrimp, mushrooms,
scallion-citrus butter; haricots verts*

Brown Butter-Seared U-10 Scallops

*roasted cauliflower gratin;
citrus gastrique; toasted hazelnuts*

Panéed Veal "Cordon Bleu"

*shaved ham, gruyère, sauce mornay, roasted garlic
smashed new potatoes; asparagus*

Prime Rib of Beef

*caramelized onion-parmesan mashed potatoes; broccoli,
hollandaise; horseradish crème fraîche*

Slow-Roasted Duck Half

*brussels sprouts-louisiana yam hash;
rosemary-cherry sauce*

NINETY-FOUR DOLLARS PER PERSON

plus beverage, tax, and gratuity

