



the Gloriette

*Thanksgiving Day
3 Course Meal*

Book Your Reservation

Call 985.202.8090

Email Nolen@southernhotel.com

\$70 per guest | \$21 per child





starters

Caramelized Pumpkin Soup *duck cracklins*

Crispy Cauliflower *olivade, espelette, parmesan*

Roasted Gulf Shrimp *Calabrian chili butter, bottarga breadcrumbs*

Shaved Brussels Sprouts Salad *tart apples, white balsamic vinaigrette, toasted hazelnuts, pecorino*

Confit Pork Belly *fermented chili glaze, fennel and pear salad*

The Gloriette Salad *local lettuces, sprouts, nuts and seeds, sherry vinaigrette*

entrées

Beef Short Rib “Bourguignon” *local root vegetables, crispy potato galette, smoked cippolini agrodolce*

Roasted Heritage Turkey *cornbread dressing, green beans, sweet potato crunch, cranberry relish, pan gravy*

Herb Roasted Prime Rib *twice baked potato, spinach, rosemary jus*

Braised Lamb Shank *honey and chili glazed squash, fried sage, citrus brown butter, pecans*

Gulf Swordfish “Piccata” *artichokes, LA blue crab, lemon, caper berries*

desserts

Apple Bread Pudding *cinnamon and brown sugar creme anglaise, chantilly cream, candied pecans*

Pecan Pie *vanilla bean ice cream, bourbon caramel, candied pecans*

Dark Chocolate Mousse *crème chantilly, Grand Marnier tea cookie*

Earl Grey Crème Brulée *White Oak Fields Honey*

children's menu

Turkey served with gravy and Mac n Cheese

Cheeseburger served with french fries

Fried Chicken or Shrimp served with french fries

Buttered Noodles with roasted chicken or shrimp

