



THE GARRISON EXPERIENCE

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MATRIARCH'S MENU

AMUSE-BOUCHE

deviled egg

APPETIZER

charcuterie board
*coppa ham, compound butter,
porter cheddar, cranberry gel*

SEA FOOD

shrimp cocktail
*poached tiger shrimp, cocktail sauce,
fresh horseradish, candied citrus*

PASTRY

pâté sablee tart
brie cheese, anjou pear, stone fruit glaze

POULTRY

duck à l'orange
*seared duck breast, glazed brussel sprouts,
cornbread stuffing*

INTERMEZZO

ambrosia
cherry mousse, pineapple, fruit pearls, toasted coconut

MAINS

braised short rib

— or —

wagyu striploin

— both entrées served with —

*parmesan duchess potatoes,
stewed green beans, brown gravy*

DESSERT

yule log

dark chocolate, spongecake, cranberries

PAIRED LIBATIONS

Elevate your experience with a premium wine and cocktail pairing thoughtfully selected by our sommelier to complement four selected courses.

GRANDMA'S WELCOME BITE

Chef Brandon recalls how his grandmother always greeted guests with a tray of deviled eggs, simple, creamy, and topped with a dash of paprika. It was her way of saying, “You’re home now.” The amuse is a tribute to that warm welcome, setting the tone for the meal.

APPETIZER

Chef Michael remembers leftovers never go to waste at Gramma’s. Enjoy an assortment of accouterments for a course reminiscent of the plates pieced together the day after a holiday feast.

SEAFOOD

Growing up along the gulf coast, Mixologist Christopher remembers enjoying shrimp cocktail on the back deck overlooking the Destin harbor as a treat prepared by his Nanny. A tradition brought to his home from great grandfather cooking this for Queen of England in 1953.

PASTRY

Landen remembers visits with his Grandma where he would get a fresh-baked pear and cheese tart while playing cards. This tart captures the warmth and freshness of Grandma’s cooking.

POULTRY

Chef Austin grew his passion of cooking from the inspiration of his Grandma. After becoming a chef, he had the opportunity to prepare Duck à l’Orange for her at Christmas. This rendition reminds everyone of the palate of the holidays.

INTERMEZZO

Chef Brandon’s grandma believed that you always started with “Pink Stuff.” Her “ambrosia” was a mix of cherry mousse, pineapple, and coconut, served between courses to “keep the taste buds dancing.” This intermezzo is a playful homage to her intuition.

MAINS

Chef Austin celebrates the holidays by honoring his grandmother’s legendary roast, a dish that defined family gatherings. His tribute appears as either a tender braised short rib or a perfectly dry-aged ribeye, echoing the flavors that shaped his childhood. Austin fondly recalls the playful rivalry with his brothers over the smoky bacon-wrapped green beans at Grandma’s table, a memory that now inspires every plate he serves, blending tradition with culinary craft.

DESSERT

Chef Jane remembers walking through Manila’s festive markets with her lola, searching for the perfect Yule Log cake. A cherished part of Filipino Christmas, it symbolized sweetness and good fortune. This version, with dark chocolate, sponge cake, and cherries, honors that joyful tradition.