



NATHAN GRESHAM EXECUTIVE CHEF

— SPRING 2017

DINNER MENU

SUMMER 2017 —

SMALL PLATES

Boudin Balls, white remoulade pickled onions	9
Potato gnocchi, rabbit, Benton's bacon, green peas, garlic confit in a herb cream	13
Fried eggplant crisps with Creole sauce	7
Crawfish cheese fries	10
Sautéed sweetbreads, hen of the wood mushrooms, caper berries, champagne butter	13
Crispy pork cheeks, orange zest pepper jelly, sesame seed	12
Seared foie gras, house made biscuit, seasonal chutney and honey gastrique	17
Crispy grilled artichokes, roasted cherry tomatoes, and lemon basil aioli	12
Fried green tomatoes, crabmeat, goat cheese with a tomato coulis	12
Truffled fried oysters with grated parmesan cheese	14

SOUPS AND SALADS

Classic French onion soup	7
Soup du jour	7
Gumbo with sausage, chicken, and oysters	7
Mixed greens, tomatoes, blue cheese, and candied pecans with sensation vinaigrette	6
Fried oyster salad, roasted asparagus, bacon, goat cheese, sunflower seeds, cherry tomatoes with a truffle vinaigrette dressing	14
Chopped seafood salad with lump crabmeat, boiled shrimp, hearts of palm, cucumber, tomato and avocado tossed in white remoulade over bibb lettuce	13
Roasted beets, goat cheese, walnut vinaigrette, fried capers	10

ENTREES

Braised gulf fish, roasted eggplant pomodoro with a saffron tincture	mkt
Seared Ahi tuna with a green onion aioli and a shaved brussel sprout coleslaw	23
14 oz. Bone-In ribeye, sauteed seasonal mushrooms, and garlic confit herb butter	38
Crab cakes, roasted corn maque choux, sumac aioli	23
Seafood fettuccine, with shrimp, scallop, and crabmeat in an andouille cream sauce	25
Fried Louisiana catfish topped with a shrimp piquante served over dirty rice	19
Grilled pork chop with caramelized cauliflower and creole mustard glaze	21
Seared duck breast, sweet potato puree, German braised cabbage, bacon jam, toasted pecans	24
Seared scallops, chorizo risotto, chili butter	25
Grilled Wild Isle salmon, Kohlrabi cream sauce, seasonal root vegetables	24
Pan roasted chicken breast topped with Provençal vegetables, pesto butter	20
Beef short ribs, over saffron Cous Cous, roasted vegetables and jalapeno mole	32

SIDES

Braised cabbage	5
Stone ground grits	5
Roasted asparagus	7
Caramelized cauliflower	5
Quinoa stir fry	5