



S T A R T E R S

Shrimp, Crab & Avocado Stack

Chilled Shellfish, Guacamole,
Spicy Tomato Coulis

25

Sautéed Pei Mussels

Coconut-Ginger-Carrot Essence,
Caramelized Onions

24

Angus Beef Carpaccio

Paddlefish Caviar, Egg, Ravigote Sauce,
Gaufrette Potatoes

22

Lobster Mac & Cheese

Maine Lobster Tail, Sharp Cheddar,
Cavatappi Pasta, Truffle Oil

28

Buttermilk Fried Chicken Livers

Mango, Tabasco Jelly Sauce

19

Niman Ranch Pork Cheeks

Sherry Braised Pork Cheeks, Acorn Squash Puree, Sage,
Toasted Pumpkin Seeds, Balsamic Glazed Pearl Onions

17

C A V I A R

Kaluga Caviar

blinis, crème fraîche, onions, egg, chives
add a bottle of Moët \$50

150

Oscietra Caviar

blinis, crème fraîche, onions, egg, chives
add a bottle of Moët \$50

200

S O U P S & S A L A D S

Duck Gumbo

Duck Boudin

18

Seafood Bouillabaisse

Octopus, Clam, Shrimp, Snapper, Saffron Rouille

22

Burrata

Arugula, Heirloom Radish, Pine Nut,
Basil Pesto, Aged Balsamic

17

Criollo Salad

Petite Lettuce, Papaya, Sweet Plantains, Peppered Pecans,
Medjool Dates, Mango, Feta Cheese, White Honey Dressing

15

E N T R É E S

Black Angus Beef Tenderloin

Chef's Vegetables, Bone Butter,
Bordelaise Sauce

55

Bone-in Kansas City Strip Steak

Duck Fat Popover, Haricot Verts, Marchand de Vin Sauce

75

Muscovy Duck Breast

Blood Orange Brûlée, Duck Confit Spring Roll,
Pomegranate, Grand Marnier Gastrique

40

Perdido Pass Snapper

Jumbo Lump Crabmeat, Orange & Fennel Slaw,
Roasted Sweet Pepper, Ancho Lime Butter

37

Pan Roasted Striped Bass

Jumbo Lump Crab, Caper Beurre Blanc,
Fingerling Potatoes, Asparagus

42

Double Cut Pork Chop

Chili & Cane Glaze, Morel Mushroom Risotto,
Tasso-Spinach Sauce

52

Braised Pork Belly

Stone Ground Yellow Grits, Tasso Ham, Bourbon Sauce

24

D E S S E R T S

Butterscotch Bread Pudding

Sea Salt Gelato, Whiskey Sauce

14

La Bombe

Strawberry, Chocolate, & Vanilla Gelato, Chocolate
Biscuit, Meringue, Guanaja Chocolate Sauce

18

French Market Style Beignets

Praline Sauce, Strawberries

12