

## APPITIZERS

### **Tuna Tar Tare**

cucumber chili sherbert, citrus and Spanish olive oil emulsion, avacado  
\$10

### **Prawn and Blackened Pork Belly**

bar b que prawn, pork belly, grilled green onions, watermelon sazerac hot sauce  
\$13

### **Rabbit and Dumplings**

braised rabbit, ricotta truffle dumplings, baby carrots, broccoli rabe  
\$9

### **Spring Vegetables en Papiotte**

steamed garden vegetables, white wine, olives  
\$9

### **Akaushi "Kobe" Flank Steak**

panzanella salad, arugula, sage and almond stuffed dates  
\$14

### **Fromage**

assorted cheese selection, fruit lagniappe  
\$10

## SALADS AND SOUPS

### **Sweet Pea and Watercress Soup**

shrimp, heart of palm remoulade  
\$8

### **Creole Caesar**

fried oysters, bacon, pecans, onion, tomatoes  
\$9

### **Arugula Salad**

watercress, strawberries, cabrales sugarcane dressing, hazelnuts  
\$7

### **Avacado and Heart of Palm Salad**

tarragon vinaigrette, chillis, orange, vanilla spiced almonds  
\$8

## ENTRÉES

### **Pacific Ahi Tuna**

seared tuna, stuffed artichokes, black olive oil, apricot mustard  
\$32

### **Alaskan Halibut**

sweet pea vichyssoie, spring mushrooms, bacon agre doux  
\$28

### **Wild Salmon**

porcini crust, celery root puree, vanilla glazed baby carrots, fennel  
\$26

### **18 oz. Angus T- Bone**

grilled 18 oz t-bone, creamed broccoli rabe, fried shallots, truffle veal glace  
\$33

### **Prime Filet of Beef**

Carmalized shallot dressing, lardons, fingerling potatoes, smoked pine nut butter  
\$36

### **Pheasant Duo**

poached breast of smoked pheasant, corn truffle puree, fried okra, terrine of legs,  
figs, mirepoux  
\$31

### **Vitello Tonnatto**

grilled strip of veal, tuna sauce, hot ginger spring peas, ricotta croquettes  
\$29

### **Berkshire Pork Chops**

carmalized apple, black pepper marscarpone, fennel pollen, snap beans  
\$29

## SIDES

Ricotta Croquettes

Green Bean Amandine

Fingerling Potatoes

Fried Okra

Peas and Carrots

Stuffed Artichokes