

Appetizers

Louisiana Char-Grilled Oysters with Roquefort Cheese and Red Wine Vinaigrette
9.50

Pan Seared Sea Scallops with Acorn Squash & Huckleberry Gastrique
12.50

Louisiana Crabmeat Cakes with Mirliton Frites & Basil Pesto
13.50

Liver and Mushroom Pâté with Preserved Fennel and Roasted Pine Nuts
9.50

Goat Cheese Gnocchi with Sunflower Sprouts, Cherry Tomato, and White Beans
11.50

Fried Green Tomato with Escargots in a Garlic Bordelaise
10.50

Soup & Salads

Soup du Jour Bowl 9.50

Chicken & Andouille Gumbo Bowl 9.50

Arugula & Golden Beets with Fresh Mozzarella Cheese Salad and Pecan Vinaigrette
10.50

Mixed Greens Salad with Croutons & Sweet Onion Vinaigrette
9.50

Tomatoes 3 Ways: Marinated, Roasted and Raw
11.50

Sesame & Ginger Dressed Sashimi Tuna with Cucumber & Avocado
14.50

Entrées

Duck Confit Leg Quarter with Applesauce & Grilled Chicken Sausage served with
Heirloom Potatoes and Baby Carrots
22.50

Braised Country Rib with Collard Greens & Potato/White Truffle Croquette
24.50

Grilled Mahi Mahi in a Miso Broth with Shiitake Mushroom, Pine Nuts
and Grilled Baby Bok Choy
23.50

Grilled Beef Tenderloin with Warm Beef Shoulder Rilette and Stilton Cheese Glaçage
served with Dauphinoise Potatoes and Sautéed Vegetables
26.50

Tagliatelle Pasta with Shrimp and Chorizo
23.50 Veggie Option 17.50