

Starters

L'assiette du charcutier

Chef's plate created daily for your culinary enjoyment Daily

Pissaladière – caramelized onion tart

Flaky puff pastry tartlet topped with roasted garlic puree, caramelized onions, Niçoise olives, Texas goat cheese and white wine brined anchovies 9

Herb encrusted mussels à la mariniere

Baked Prince Edward Island mussels topped with fresh herb crust, saffron enriched crème au fumet and griddled cheese toast 10

Pan crispy sweetbreads

Tender heartbreads on brioche pain perdu with brûlée-goat cheese candied orange, crispy house cured pancetta, and Balsamic beurre noisette 11

Escargots a la poulette

Burgundy snails sautéed with barigoule of onion and artichoke tossed with fine herbs, fresh citrus zest, housemade pasta, concasse tomatoes, and toasted garlic chips 10

Pan-seared foie gras with confit duck sausage

Seared Hudson Valley foie gras paired with confit of duck sausage, tarragon-salsify quenelle, dried fruit tuiles, micro arugula, finished with a balsamic-duck reduction 20

Grilled diver scallops

Jumbo Maine scallops served in a warm asparagus soup with truffle scented Portobello "bacon", poached garlic and Parmigiano-Reggiano 11

Salads

Peristyle

Tender baby greens dressed with our classic balsamic vinaigrette and today's seasonal garnishes 7.5

Tuna à la Niçoise

Olive oil poached Tuna à la Niçoise with organic farmed baby greens, Yukon gold potato chips and a fresh herb emulsion 11

Louisiana jumbo lump crabmeat and hearts of palm

Fresh Louisiana jumbo lump crabmeat and julienne Florida hearts of palm with wild baby arugula, toasted pine nuts and emulsified fresh herb vinaigrette 10

Riesling poached heirloom tomato & organic basil

Heirloom tomatoes and fresh basil served with organic farmed baby greens, toasted skillet croutons, shaved Parmesan Reggiano and Racconto extra virgin olive oil - Digris balsamico vinaigrette

10

Entrees

Oven roasted Texas Quail

Two semi boneless quail stuffed with house cured tasso "dirty" rice dressing, placed in a nest of apple wood smoked bacon, spiced pecan & wilted frisée salad and foie gras whole grain mustard reduction 24

Grilled Venison loin

Marinated venison loin, grilled, and served over herb roasted galette of Yukon gold potatoes and ricotta salata, sautéed spring rabe, and pinot noir bordelaise reduction 26

Grilled Pork loin chop

Snake River Ranch slow grilled pork chop on house cured tasso-wild red rice pilaf, grilled asparagus, oven dried shallots and a port wine & sultana reduction 27

Veal Rib Chop

Pan roasted veal rib chop with prosciutto di parma-English pea risotto, grilled baby fennel and red wine braised spring onion demi 29

Gulf fish Amandine

Golden pan-seared gulf drum with an à la minute toasted almond beurre noisette, wilted leek & potato "hash" and garlic wilted Louisiana greens 24

Marrow crusted Lamb T-bone

Grilled lamb T-bone on rosemary infused gnocchi with spiced granny smith apple relish, dry aged goat cheese and roasted pearl onion calvados demi 28

Juniper scented Duck breast

Grilled boneless duck breast served with seared Hudson Valley foie gras, duck crackling-sweet potato hash, sautéed Louisiana kale, and a stratified foie gras-berry reduction 26

Pan roasted wild Halibut

Pan roasted wild Halibut served with Celeriac - Parmesan Reggiano potato mousseline cake, sautéed fresh asparagus and a Rosemary scented peasant style olive demi 25