



APPETIZERS

SAUTEED RED SNAPPER & CRAB CAKE

Fried Quail Egg,
Sweet Tomato Jam
18

HUDSON VALLEY FOIE GRAS

Spicy Red Fruit Chutney, Verjus,
Grilled Brioche
17

GRILLED SHRIMP & SCALLOP

Hoppin John, Tasso, Green Tomato Pickles,
Yellow Pepper Hot Sauce
17

SHRIMP, BLUE CRAB, AVOCADO STACK

Chilled Shellfish, Guacamole,
Grilled Shrimp, Spicy Tomato Coulis
16

BUTTER FRIED SEMOLINA OYSTERS

Tomato-Cracked Pepper Pappardelle,
Wild Mushrooms, Pancetta,
Pecorino Romano Cream
15

CRAWFISH & POLENTA

Louisiana Crawfish, Stone Ground Polenta,
Eggplant Caviar, Etouffee Sauce
17

SOUPS

ARTICHOKE CAMEMBERT

Roasted Garlic Croutons
8

TURTLE SOUP

Finished With
Dry Sherry
8

SEAFOOD GUMBO

Gulf Shrimp & Crawfish,
Fried Okra Croutons
8

DEMITASSE FLIGHT

A Sample of All Three
9

SALAD

FORAGER

Little Gem Lettuce, Shaved Beet,
Quail Egg, Watermelon Radish,
Humboldt Fog Cheese,
Blue Cheese Dressing
12

SEASONAL SALAD

Petite Lettuce, Papaya, Sweet Plantains,
Hearts of Palm, Peppered Pecans,
Medjool Dates, Mango, Feta Cheese,
White Honey Dressing
13

LOCAL TOMATO & BURATTA

Prosciutto Rossa, Spring Peas,
Balsamic Reduction
12

CLASSIC CAESAR

Parmigianino Reggiano, Garlic Croutons,
Parmesan Basket, White Anchovies
9

A detailed illustration of a woman in a historical, ornate dress with a large, decorated headpiece. She is holding a small, colorful bird on her hand. The background is a soft, light-colored wash.

SEAFOOD

PERDIDO PASS AMERICAN SNAPPER

Jumbo Lump Crab, Orange & Fennel Slaw,
Sweet Baby Pepper, Ancho-Lime Butter

36

BAKED STUFFED CREOLE REDFISH

Crabmeat & Green Tomato Crust,
Angel Hair Pasta, Creole Tomato Jam

36

LEMON-DILL ROASTED ATLANTIC SALMON

Legumes & Pasta, Local Tomato

29

GRILLED POMPANO BARIGOULE

Jumbo Lump Crab, Grilled Artichoke,
Sweet Vermouth

35

SHELLFISH 'POT-AU-FEU' PASTA

Gulf Shrimp, Blue Crab,
Diver Scallop, Little Neck Clams,
Braised Fennel, Tri Color Pepper Linguini

35

BAKED GULF SHRIMP BIENVILLE

Over Stuffed Jumbo Shrimp,
Lump Crab, Risotto Florentine,
Tarragon Butter Sauce

32

GRILLED WRECK GROUPEL

Little Neck Clams,
Warm Tomato-Kale-White Bean Salad, Saffron Nage

32

MEAT

GRILLED BLACK ANGUS RIB-EYE

Rosemary Butter Basted,
Garlic Mashed Potatoes,
Perigourdine Sauce

48

DOUBLE CUT COLORADO LAMB CHOP

Fall Vegetable Medley, Fingerling Potatoes,
Creole Mustard Persillade,
Port Wine Reduction

31

ROASTED MUSCOVY DUCK BREAST

Polenta Tasso Cake, Sweet Potato Puree,
Sundried Cherry Compote

33

BLACK ANGUS FILET WITH SHRIMP & SCALLOP

Grilled Asparagus, Fingerling Potatoes
Garlic-Truffle Butter

40

CANE MARINATED PORK TENDERLOIN

Sweet Potato & Tasso Hash, Rainbow Chard, Apple-Tamarind-Chipotle Sauce

28

SIDES

Angel Hair Pasta
Bordelaise

6

Fingerling Potatoes

6

Long Stemmed
Artichokes

8

Grilled Asparagus

7

Seared Hudson Valley
Foie Gras

16

Butter Poached Shrimp

14