

AUGUST

Sample Dinner Menu

COLD APPETIZERS

organic greens with pumpkin seed brittle
Point Reyes blue cheese and pumpkin seed oil vinaigrette

12

foie gras prepared three ways

26

salad of **heirloom beets**, crab meat, La Provence bacon, baby mustards
quail eggs with black-eyed pea croutons

17

market vegetable "**chop salad**" with petite herbs and champagne vinaigrette

14

HOT APPETIZERS

handmade potato **gnocchi** tossed with blue crab and black truffle

18

Silver Queen **corn** tortelli and grilled local peaches
chanterelle mushrooms, roasted bone marrow

16

crispy Mangalitsa **pork belly** in Korean red pepper glaze
spiced cherries and pickled Creole tomato

15

Gulf shrimp and **bacon** consommé
house made ramen noodles, spiced shrimp and cured yard egg

14

SEAFOOD

redfish "courtbouillon"

persillade crust, jumbo shrimp, blue crab, and sauce bourride

32

crispy fried **softshell crab** almondine
warm crab and haricot verts salad, sauce meunière and Marcona almonds

36

breaded **speckled trout** Pontchartrain
jumbo lump crab, wild mushrooms, and sauce hollandaise

38

THIS MENU IS ONLY A SAMPLE AS IT IS EVOLVING DAILY.

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MEAT AND FOWL

sugar and spice **duckling** with McEwen's stone-ground grits
roasted duck foie gras and Chilton County peaches

37

grilled Briarhill Farm's **poussin**
with local muscadine grapes, Israeli couscous and roasted baby eggplant

36

La Provence Mangalitsa **pork**
crispy tenderloin, slow cooked shoulder and cheek raviolo
sweet corn, purple plums and chanterelle

36

prime filet of beef
with oxtail marmalade, porcini, and smoked marrow

43

OUR DEGUSTATION

lemonfish crudo

pickled Rainier cherries, haricot verts and Easter Egg radish
*Macabeo, Parellada & Xarel-lo, Juvé Y Camps, "Reserva de la Familia,"
Brut Nature, Sant Sadurni d'Anoia, Penedès, Spain, 2005*

crispy Gulf **blackfish**

Taggiasche olive crust, red wine braised eggplant and sauce pipérade
*Marsanne, Crozes-Hermitage, Ferraton Père & Fils, "La Matinière Blanc,"
Côtes-du-Rhône, France, 2010*

cast iron roast Verdun's **short ribs**

Covey Rise baby turnips, local chanterelles and sugar plums
*Pinot Noir, Nicolas Bazan, "Haydee," Wahle Vineyards,
Yamhill-Carlton District, Oregon, 2009*

chiboust of bittersweet chocolate

roasted almond, creme de noyaux, preserved cherries
*Sparkling Shiraz, Shingleback, "Black Bubbles," Shingleback Vineyard,
McLaren Vale, Australia, NV*

82 per person

124 with Sommelier's pairing

A TASTING OF FARMERS MARKET VEGETABLES

chilled soup of Covey Rise **cucumber**
olive oil cake, fresh field peas and spiced labne
Prosecco, Bianca Vigna, Prosecco DOC, Italy, NV

crispy **squash blossom** tempura
sweet corn, heirloom tomatoes and basil aioli
Fiano di Avelino, Cantine di Marzo, Tufo, Italy, 2009

Jae's **eggplant kimchi pancakes**

smoked chanterelle mushrooms and aged balsamic
*Pinot Meunier, Domaine Chandon, Carneros,
Napa Valley, California, 2008*

Silver Queen **cornbread pudding**

Folsom peaches, blackberries, mayhaw, and bourbon
Brachetto & Moscato, Elio Perrone, "Bigaro" Piedmont, Italy, 2010

60 per person

90 with Sommelier's pairing

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Sample Lunch Menu

COLD APPETIZERS

organic greens with pumpkin seed brittle
Point Reyes blue cheese, and pumpkin seed oil vinaigrette

10

market vegetable **“chop salad”** with petite herbs
champagne vinaigrette

11

foie gras au tourchon
local fig marmalade, hazelnut florentine, brioche

24

HOT APPETIZERS

handmade potato **gnocchi**
tossed with blue crab and black truffle

18

sweet corn **agnolotti**
chanterelles, petit tomatoes, and field peas

16

green curry **bisque**
Gulf shrimp, potstickers, local heirloom peppers

15

SEAFOOD

speckled trout “Pontchartrain”
jumbo lump crab, wild mushrooms, and sauce hollandaise

36

pan roasted Louisiana **blackfish**
tarragon pistou, petit summer vegetables, and candied blood orange

32

miso glazed Gulf **grouper**
Marcona almond, Covey Rise baby bok choy, and nightshade “kimchi”

30

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MEAT

grilled Verdun's **shortribs**
cippolini "agrodolce", field peas, and chanterelles
34

roast **pork "crackling"** with house made **ramen** noodles
Gulf shrimp, poached duck egg, tomato bacon dashi
22

slow cooked Bayou Lafourche **lamb** in red curry
house made roti and petite herbs
20

DESSERT

napoleon of nougatine
with **Valrhona chocolate** bavarois and salted toffee ice cream
10

goat's milk **cheesecake**
Algiers honey ice cream, almonds, and balsamic caramel
10

Père Roux's banana rum cake with Creole cream cheese icing
12

"ambrosia"
local seasonal fruits with coconut and toasted marshmallow
10

a Southern cheese plate
Sweet Grass Dairy Kelle's Blue
Belle Ecorce Farm's Brossard
Bittersweet Plantation Vache Santé
Everona Dairy Piedmont
11

PRIX FIXE MENU

\$ 20.11

APPETIZERS

Washington Parish watermelon **gazpacho**
Covey Rise cucumbers, pickled red onion, mint

salad of grilled Chilton **peaches**
aceto balsamico, basil pesto, bacon crisp, whipped ricotta

pâté de campagne of La Provence pork
pickled wild mushrooms and seasonal marmalades

MAIN COURSES

crispy Mangalitsa **pork belly**
Creole cream cheese dumplings, braised mustard greens, tomato confit

pan seared Gulf **sheepshead**
Silver Queen corn custard, summer vegetable succotash, tomato vinaigrette

brandade de morue
ravioli neri, mint persillade, and soffrito marmalade

DESSERT

tart of local celeste **figs**
brown butter and bourbon ice cream

milk chocolate peanut butter **croquant**
salted caramel and McEwen's buttered popcorn ice cream

house made **ricotta** custard,
candied citrus, toasted brioche, local pecans, and Aleppo honey

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Sample Dessert Menu

DESSERT

a southern cheese plate

Sweet Grass Dairy Thomasville Tomme
Locust Grove Farms La Mancha
Bittersweet Plantation Bayou Blue and
Vache Santé

15

Père Roux's banana rum cake
with Creole cream cheese icing

12

dark chocolate **chiboust**
espresso ice cream, local citrus and cajeta

11

"ambrosia"

local seasonal fruits
with coconut and toasted marshmallow

11

banana pudding

peanut butter, marshmallow and "nilla wafer" ice cream

11

goat's milk **cheesecake**

Algiers honey ice cream, almonds, and balsamic caramel

11

napoleon of nougatine

Valrhona chocolate bavarois, salted toffee ice cream

11

AUGUST

COGNAC

- Courvoisier VSOP Delmain “Vesper” 30
- Hennessy “Privilège” VSOP 15
- Hennessy Paradis 85
- Hennessy Richard 300
- Kelt VSOP 20
- Kelt XO 55
- Martell VSOP 15
- Park “Premier Cru” 50
- Pierre Ferrand “Reserve” 22
- Remy Martin VSOP 15
- Remy Martin “1738” 25
- Remy Martin Extra 65

CALVADOS

- Boulard Calvados 15

EAU DE VIE

- Clear Creek Distillery Apple Brandy 9
- Clear Creek Distillery Kirshwasser 9
- St. George Spirits “Aqua Perfecta,” Framboise 10

ARMAGNAC

- Larressingle VSOP 20

BRANDY

- Clear Creek Distillery “Oregon Brandy,” Pot-Distilled 12
- Germain-Robin “XO Select Barrel” 32

CORDIALS

- B&B Herbal/Brandy Liqueur 14
- Bailey’s Irish Cream 10
- Benedictine Herbal Liqueur 14
- Caravella Limoncello 9
- Chartreuse Yellow Herbal Liqueur 16
- Chartreuse Green Herbal Liqueur 16
- Clear Creek Distillery Blackberry Liqueur 13
- Drambuie Honey/Herbal Liqueur 10
- Fernet Branca Bitter Digestivo 10
- Frangelico Hazelnut Liqueur 12
- Grand Marnier Bitter Orange/Cognac Liqueur 16
- Grand Marnier “Cuvée du Centenaire” 100 Year Edition 26
- Grand Marnier “Cuvée du Cent Cinquantenaire” 150 Year Edition 46
- Mandarin Napoléon Mandarian Orange Liqueur 14
- Sambuca “Romano” Anise Liqueur 10
- Sambuca “Black” Anise Liqueur 10
- Toschi “Nocello” Walnut Liqueur 11

COFFEE

- Small/Medium/Large Press, Classic Roast or Decaffeinated 4/7/10
- Santa Lucia Estate, Nicaragua - Rich and earthy with cocoa nuances*

TEA

- Selection of Numi Organic Tea’s 5