REVEILLON MENU DECEMBER 2022

THREE COURSES \$57 AND UP FOUR COURSES \$64 AND UP

(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

SOUPS

TURTLE SOUP WITH AGED SHERRY \$8

CREAMY OYSTER AND MIRLITON SOUP WITH FRIED OYSTERS \$8

VEGAN CARROT COCONUT GINGER SOUP* \$8

APPETIZERS & SALADS

ESCARGOTS EN CROUTE* (+\$2) \$18 mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE* (+\$2) \$18 lemon garlic beurre blanc

JUMBO LUMP CRAB & SHRIMP RAVIGOTE* \$16 half avocado, mixed lettuces

BEET & GOAT CHEESE SALAD* \$15 arugula, mixed lettuces, toasted walnuts, belgian endive, creamy dijon dressing

CRISPY CALAMARI* \$16 soba noodle salad, curried aioli

TUNA POKE \$16 onions, avocado crema, mango, tortilla chips

PELICAN CLUB BAKED OYSTERS* \$16 applewood smoked bacon, parmesan, garlic herb butter

MAINS

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT* (+\$4) \$36 jalapeño hollandaise, meunière, baby potatoes, DV

WHOLE CRISPY FISH* (+\$4) \$36 citrus chili sauce, jasmine rice

WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$13) \$47 mint-demi, buttery mashed potatoes, DV

FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$32 pepper jelly glaze, sweet potatoes, braised greens

WILD LOUISIANA SHRIMP, SCALLOPS & GRITS* \$32 exotic mushrooms, crispy bacon, goat cheese & aged cheddar stone ground grits

 $\begin{array}{c} \text{PRIME PORK CHOP* } \$32 \\ \text{mustard sauce, bourbon sweet potatoes, DV} \end{array}$

8 OZ FILET MIGNON* (+\$13) \$47 buttery mashed potatoes, marchand du vin, DV

TRIO OF DUCK - "SLOW-COOKED CONFIT, SEARED BREAST, DUCK AND ANDOUILLE JAMBALAYA"* (+\$2) \$35 orange cranberry ginger sauce, DV

LOUISIANA CIOPPINO - IN ITS OWN POT (VEGETARIAN/VEGAN AVAILABLE) \$34 basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine

DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$11 white and dark chocolate sauces

BOURBON PECAN PIE \$11 chocolate sauce, ice cream

PUMPKIN CHEESECAKE \$11 pecan praline sauce

GRAND MARNIER CRÈME BRÛLÉE* \$11

COCONUT CREAM PIE \$11 chocolate sauce, whipped cream

LAGNIAPPE bourbon spiked eggnog

BREAD SERVICE \$5 basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE