

# 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  
BRAISED PORK SHANK \$32  
creamy goat cheese polenta, braised greens, thyme, braising jus  
LINZ BLACK ANGUS 8 OZ CENTER CUT FILET MIGNON\* (+\$17) \$51  
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