

REVEILLON MENU

DECEMBER 2022

À LA CARTE PRICES LISTED NEXT TO EACH ITEM
FOUR COURSES \$64 AND UP

SOUPS

- TURTLE SOUP WITH AGED SHERRY \$8
CREAMY OYSTER AND MIRLITON SOUP WITH FRIED OYSTERS \$8
VEGAN SWEET POTATO AND BUTTERNUT SQUASH BISQUE* \$8

APPETIZERS & SALADS

- ESCARGOTS EN CROUTE* (+\$3) \$17
mixed mushroom duxelle, garlic butter, puff pastry
SEARED SCALLOPS & ARTICHOKE* (+\$4) \$18
lemon garlic beurre blanc
HOUSEMADE BEET RAVIOLI \$16
gorgonzola, brown butter roasted walnuts
SEAFOOD MARTINI* (+\$4) \$18
crab, lobster, shrimp, creole potato salad, ravigote sauce
GOAT CHEESE SALAD* \$15
mixed lettuces, toasted walnuts, belgian endive, grapefruit, creamy dijon dressing
ASIAN CLAY POT BBQ SHRIMP \$16
rice noodles, chiles, pineapple & spicy sauce
CRISPY CALAMARI* \$15
soba noodle salad, curried aioli
PELICAN CLUB BAKED OYSTERS* (+\$3) \$17
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
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, roasted butternut squash, braised mustard greens
WILD LOUISIANA SHRIMP, SCALLOPS & GRITS* \$32
exotic mushrooms, Nueske's bacon, goat cheese & aged cheddar stone ground grits
BRAISED PORK SHANK \$32
creamy goat cheese polenta, charred rapini, thyme, braising jus
8 OZ FILET MIGNON* (+\$17) \$49
buttery mashed potatoes, marchand du vin, DV
TRIO OF DUCK - "SLOW-COOKED CONFIT, SEARED BREAST, DUCK AND ANDOUILLE JAMBALAYA" * \$35
orange sweet potato ginger gravy, 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