

REVEILLON MENU

DECEMBER 2021

FOUR COURSES \$56 AND UP
À LA CARTE PRICES LISTED NEXT TO EACH ITEM

SOUPS

- CREAMY SHRIMP BISQUE \$9
- SHRIMP, CHICKEN & ANDOUILLE GUMBO \$9
creole potato salad
- VEGAN CARROT COCONUT GINGER SOUP* \$9

APPETIZERS & SALADS

- ESCARGOTS EN CROUTE* \$14
mixed mushroom duxelle, garlic butter, puff pastry
- QUARTET OF CAVIAR AND SMOKED SALMON PANCAKES (+\$12) \$26
kaluga sturgeon, salmon, trout & choupique caviars, sour cream, scallions
- NEW ORLEANS STYLE BBQ SHRIMP \$14
U-12 shrimp served in cast iron skillet with garlic bread
- SEARED SCALLOPS & ARTICHOKE* (+\$4) \$18
truffle vinaigrette & lemon garlic beurre blanc
- MIXED LETTUCES & ARUGULA "WEDGE" (VEGETARIAN/VEGAN AVAILABLE)* \$11.5
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas
- PELICAN CLUB BAKED OYSTERS* \$14
applewood smoked bacon, parmesan, garlic herb butter
- JUMBO LUMP CRAB & SHRIMP RAVIGOTE* (+\$2) \$16
half avocado, mixed lettuces
- TUNA POKE* \$14
onions, avocado crema, mango, tortilla chips
- MISSISSIPPI QUAIL* (+\$4) \$18
foie gras, cheese grits, shiitake mushrooms, marsala demi-glace

MAINS

- TRIO OF DUCK - CONFIT, BBQ AND BREAST* (+\$4) \$35
dirty rice, Louisiana cranberry gastrique
- PANÉED GULF FISH WITH CRABMEAT* (+\$2) \$33
jalapeno hollandaise, meunière, baby potatoes, haricots verts
- PRIME PORK CHOP* \$31
mustard sauce, bourbon sweet potatoes, DV
- WHOLE CRISPY FISH* (+\$4) \$35
citrus chili sauce, jasmine rice
- 8 OZ CENTER CUT FILET MIGNON* (+\$11) \$42
buttery mashed potatoes, DV, choice of marchand du vin or bearnaise sauce
- MUSTARD & HERB CRUSTED RACK OF LAMB (+\$11) \$42
mint-demi, buttery mashed potatoes, DV
- 1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* (+\$11) \$42
served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts
- JAMBALAYA "PAELLA STYLE" \$31
shrimp, pepper chicken, andouille, mussels, clams, calamari, étouffée sauce, served in it's own pot

DESSERTS

- WHITE CHOCOLATE BREAD PUDDING \$9
white and dark chocolate sauces
- COCONUT CREAM PIE \$9
chocolate sauce, whipped cream
- BOURBON PECAN PIE \$9
chocolate sauce, whipped cream
- GRAND MARNIER CRÈME BRÛLÉE* \$9

- BREAD SERVICE \$4
basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE