

REVEILLON MENU DECEMBER 2021

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

SOUPS

- TURTLE SOUP WITH AGED SHERRY \$9
CREAMY OYSTER AND MIRLITON SOUP WITH FRIED OYSTERS \$9
VEGAN CARROT COCONUT GINGER SOUP* \$9

APPETIZERS & SALADS

- ESCARGOTS EN CROUTE* \$14
mixed mushroom duxelle, garlic butter, puff pastry
- TRIO OF CAVIAR AND SMOKED SALMON (+\$12) \$26
pancakes, osetra, salmon & 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* \$16
half avocado, mixed lettuces
- TUNA POKE* \$14
onions, avocado crema, mango, tortilla chips
- MISSISSIPPI QUAIL AND FOIE GRAS (+\$4) \$18
stone ground grits, shiitake mushrooms, marsala demi-glace

MAINS

- HALF SLOW ROASTED DUCKLING \$31
Louisiana citrus gastric sauce, bourbon sweet potatoes, braised red cabbage
- PANÉED GULF FISH WITH CRABMEAT* (+\$2) \$31
jalapeno hollandaise, meunière, baby potatoes, haricots verts
- PRIME PORK CHOP* \$30
mustard sauce, chow chow, bourbon sweet potatoes, DV
- WHOLE CRISPY FISH* (+\$4) \$35
citrus chili sauce, jasmine rice
- 10 OZ PRIME NY STRIP STEAK (+\$10) \$42
choice of marchand du vin or bearnaise sauce, mac and cheese, DV
- MUSTARD & HERB CRUSTED RACK OF LAMB (+\$10) \$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" \$30
shrimp, pepper chicken, andouille, mussels, clams, calamari, étouffée sauce, served in it's own pot

DESSERTS

- WHITE CHOCOLATE BREAD PUDDING \$11
white and dark chocolate sauces
- COCONUT CREAM PIE \$11
chocolate sauce, whipped cream
- BOURBON PECAN PIE \$11
chocolate sauce, whipped cream
- GRAND MARNIER CRÈME BRÛLÉE* \$11

LAGNIAPPE

- SPICED BOURBON EGG NOG

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE