



2019 Restaurant Week Dinner Menu

\$39

Choice of:

Lobster Bisque

Vermouth Gelee, Bergamot Crema, Truffle Peaches

Salad Lyonnaise

Toasted Hazelnuts, Beurre Noisette Vinaigrette,
Smoked Trout Croquette

Choice of:

Pan Roasted Halibut

Spinach Aligot, Rouille, Sauce Americaine

Grilled Porchetta

Potato Hash, Fermented Chanterelle Mushroom Glaze,
Crispy Cauliflower

Roasted Duck Breast

Warm Tomato Jam, Charred Okra, Eggplant Chips

Braised Short Rib

Smoked Baba Ghanoush, Bone Marrow Demi, Charred Greens

Choice of:

Chocolate Crème Brulée

Hazelnut & Moroccan Olive Praline

Seasonal Tart

Cornbread Streusel, Peach Caramel, Creole Cream Cheese Ice Cream

Bread Pudding

Banana Praline Sauce & Vanilla Ice Cream