

Mother's Day Menu

Amuse:

Every diner

Mini Mushroom & Leek Gougeres

First Course

Choice of:

Hot Appetizer

Louisiana Jumbo Lump Crabmeat, Burrata, Heirloom Tomato, and Basil Tarts with Pistou Sauce

Cold Appetizer

Chilled Cantaloupe & Mint Buttermilk Soup with Vermouth Gelee, Smoked Salmon and Caviar

Second Course

Salad

Petite Gem Lettuce Salad with Sweet Cornbread Croutons, Baby Heirloom Tomatoes, and Pickled Vegetables

Third Course

Choice of:

Entrée 1

Crispy Skin on Halibut with Roasted Sunchoke, Berbere Spiced Baby Heirloom Carrots, and Brown Butter Emulsion \$55

Entrée 2

Grandmother's Chicken with Smoked Smashed Potatoes, Cauliflower Puree, Pickled Peppers and Petite Basil \$42

Entrée 3

10oz Bone-in Filet with Root Vegetable Dauphinoise, Apple & Leek Latkes, and Bone Marrow Bordelaise \$60

Fourth Course

Choice of:

Dessert 1

Louisiana Strawberry Tartelette with Pistachio Gelato and Coriander Crema

Dessert 2

Dark Chocolate Petite Gateau with Smoked Gjanduja Praline and Sherry Caramel Ice Cream

Vegetarian and Non-Shellfish options available upon request