



## APPETIZERS

### BUTTER LETTUCE SALAD

buttermilk herbs de jardin dressing

8.

### SHRIMP AND MIRLITON SALAD

Sylvetta arugula, satsuma and Chef Chris' Madagascar sauce

12.

### CHEF CHRIS' QUAIL GUMBO

dirty rice stuffed whole roast quail with gumbo jus

14.

### "PISSALADIÈRE"

warm pizza, caramelized onions and olives

8.

### ROAST PUMPKIN SOUP

porcini froth

9.

## ENTREES

### SEARED HAND DIVED SCALLOPS

butternut squash risotto and Meyer lemon gremolata

28.

### SLOW COOKED PASTURED BABY LAMB FROM TWO RUN FARMS

panise, cherry tomatoes, wild mushrooms and lemon verbena jus

34.

### RAVIOLI OF SLOW COOKED RABBIT

baby carrots, poc choy and garlic roast eggplant

26.

Winter 2012

25020 HIGHWAY ONE-NINETY, BIG BRANCH, LOUISIANA 70445



## BRUNCH AT LA PROVENCE

### FIRST COURSE

CREOLE CREAM CHEESE **DUMPLINGS**

JUMBO LUMP CRABMEAT, HEIRLOOM TOMATOES  
WILD MUSHROOMS AND OUR HOUSE CURED BACON

*OR*

SLOW-COOKED YARD EGG “**SALAD NIÇOISE**”

YELLOW FIN TUNA, FRESH GARDEN HERB VINAIGRETTE

*OR*

HOUSE-MADE VANILLA AND **MEYER LEMON YOGURT**

PRESERVED FRUIT AND CANE SYRUP PECAN GRANOLA

*OR*

**BLUE CRAB BISQUE**, JUMBO LUMP CRABMEAT AND TAPIOCA PEARLS

### SECOND COURSE

RAGOÛT OF **VENISON** AND ORECCHIETTE PASTA

COVEY RISE FARMS GLAZED ROOT VEGETABLES AND HERB ROAST QUINCE

*OR*

CRISPY **SOFT SHELL CRAB** AND SLOW COOKED EGGS

MC EWEN AND SONS’ CREAMY WHITE GRITS AND CRAB JUS

*OR*

**ŒUFS EN COCOTTE** WITH RATATOUILLE AND GRILLED FRENCH BREAD

*OR*

FRESH YARD EGG & HERBED CHEESE **OMELETTE**

WILD MUSHROOMS AND JUMBO LUMP CRABMEAT

### DESSERT

RICOTTA FILLED **CRÊPES** WITH FLAMBÉED BERRIES

*OR*

NUTELLA STUFFED **FRENCH TOAST**

*OR*

SWEET POTATO **FRITTERS** WITH STEEN’S CANE SYRUP ICE CREAM

28.00 PER PERSON

EXCLUSIVE OF TAX AND GRATUITY

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