



**DINNER**  
**APPETIZERS**

**SALAD OF HEIRLOOM BEETS**

BLUE CRAB, ARUGULA, PLAQUEMINES PARISH CITRUS

**BUTTER LETTUCE SALAD**

BUTTERMILK HERBS DE JARDIN DRESSING

**HOUSE MADE ASSIETTE DE CHARCUTERIE**

MOUSSE DE FOIE GRAS, SAUSISONS SECS, PÂTÉ DE CAMPAGNE, JAMBON MAISON

**“PISSALADIÈRE”**

WARM TARTE OF ONIONS, ANCHOVIES, AND OLIVES  
ARUGULA AND PRESERVED LEMON

**SEARED FOIE GRAS**

OVEN ROASTED GRAPES, MUSCAT DE BAUMES DE VENISE

**CHARBROILED OYSTERS**

CAFÉ DE PARIS BUTTER

**CHEF CHRIS' QUAIL GUMBO**

**BLUE CRAB BISQUE**

LOCAL BLUE CRABMEAT, TAPIOCA PEARLS

**ESCARGOT AU PISTOU**

BASIL-FED SNAILS, PISTOU, HERBED BREAD CRUMBS

**GULF SHRIMP TAJINE**

JUMBO SHRIMP, SHRIMP “MERGUEZ” SAUSAGE, MARCONA ALMONDS, COUS COUS



**DINNER  
ENTRÉES**

**REDFISH À LA PLANCHA**  
LOUISIANA BLUE CRABMEAT, SALSIFY PURÉE

**“MA BOUILLIBASSE”**  
REDFISH, GULF SHRIMP, P&J OYSTERS, MUSSELS, CLAMS, FENNEL, SAFFRON BROTH

**YELLOWFIN TUNA**  
CRISPY FEUILLE DE BRICK CRUST, TAPENADE, RATATOUILLE

**HAND HARVESTED SCALLOPS**  
WILD MUSHROOM RISOTTO, ROASTED CAULIFLOWER

**DAUBE DE CABRI**  
YOUNG LOCAL GOAT, ANSON MILLS' WHITE GRITS, JUS NATUREL

**BEEF TENDERLOIN**  
BONE MARROW, PORCINI MUSHROOMS, POMMES DAUPHINOIS

**LAQUERED DUCKLING**  
MAYHAW, BABY ROOT VEGETABLES, ROASTED FINGERLING POTATOES

**CÔTE D'AGNEAU RÔTI**  
LOCAL GULF COAST LAMB, FLAGEOLET BEAN “CASSOULET”, MERGUEZE SAUSAGE

**BREAST OF POULET ROUGE CHICKEN**  
CONFIT LEG, PEARL ONIONS, HEN EGG NOODLES

**RABBIT “GRAND-MÈRE”**  
POTATO GNOCCHI, WINTER VEGETABLES



**DESSERT**

**TORTE AUX CHOCOLATE "TOUTE CHAUD"**  
HAZLENUT ICE CREAM

**CRÈME BRÛLÉE**  
RED WINE STEWED BERRIES

**WARM BREAD PUDDING**  
BUTTER PECAN WHISKEY SAUCE

**PLAQUEMINES PARISH SATSUMA**  
PANNA COTTA  
STRAWBERRY CHAMPAGNE SOUP

**PONCHATOULA STRAWBERRY SHORTCAKE**  
CRÈME FRAÎCHE ICE CREAM  
GRAND MARNIER

**SEASONAL SELECTION OF SORBETS**

BLOOD ORANGE  
RED DELICIOUS  
GRANNY SMITH APPLE