



## APPETIZERS

**JUMBO GULF SHRIMP AND MIRLITON SALAD**  
*mizuna, satsuma and Chef Chris' Madagascar sauce*  
12.

**BUTTER LETTUCE SALAD**  
*creamy herbs de jardin dressing*  
8.

**BLUE CRAB BISQUE**  
*jumbo lump crabmeat and tapioca pearls*  
9.

**OYSTERS "OOH LA LA"**  
*6 crab butter fat crusted P&J oysters*  
14.

**LOUISIANA SWEET POTATO RAVIOLI**  
*truffle and local cream*  
9.

**SOUPE AU PISTOU**  
*fresh country vegetable soup with bacon and pesto*  
8.

**SHRIMP SPAGHETTINI**  
*heirloom tomatoes and fresh basil*  
11.

**CHEF CHRIS' QUAIL GUMBO**  
*dirty rice stuffed whole roast quail with gumbo jus*  
14.



## ENTRÉES

### **CRISPY GULF FISH “PONTCHARTRAIN”**

*jumbo lump crabmeat, shrimp and mushrooms  
local vegetables and satsuma hollandaise*

29.

### **SWORDFISH PICCATA**

*cauliflower, capers, Meyer lemon and brown butter*

27.

### **RARE SEARED VENISON LOIN**

*red cabbage, ricotta mac ‘n’ cheese and rosemary jus*

29.

### **RAVIOLI OF SLOW COOKED RABBIT**

*local vegetables and garlic roast eggplant*

26.

### **SLOW ROASTED LACQUERED DUCKLING**

*house preserved peaches, roasted turnips, apples and beets*

34.

### **FILET OF BEEF TENDERLOIN**

*bone marrow, porcini mushrooms and pommes dauphinois*

44.

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

*panise, cherry tomatoes, wild mushrooms  
Covey Rise Farms vegetables and rosemary jus*

34.

## **MARKET MENU**

**WARM SALAD OF BABY BRUSSELS SPROUTS**

**PRESERVED PEACH VINAIGRETTE AND SMOKED PORK JOWL**

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**RAGOUT OF SLOW COOKED WILD BOAR**

**TURNIP AGNOLOTTI, PORCINI AND APPLES**

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**SWEET POTATO BEIGNETS, STEEN’S CANE SYRUP ICE CREAM**

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28.00 PER PERSON

EXCLUDES TAX AND GRATUITY

Winter 2012

25020 HIGHWAY ONE-NINETY, BIG BRANCH, LOUISIANA 70445