



dinner menu

first plates...

*LOBSTER BISQUE, 13

*citrus crème fraîche, sherry reduction,
lobster beignet*

GARDEN DISTRICT SALAD, 8

*hydroponic greens, candied almonds,
pickled onion, green house tomato,
champagne vinaigrette*

CAESAR SALAD, 8

*baby romaine hearts,
shaved pecorino romano,
melted tomatoes, brioche crostini*

*SALAD "BLT", 10

*bibb lettuce, tomato carpaccio,
tobacco onions, nueske's bacon croutons,
alligator pear, crumbled bleu cheese*

*SEARED CRAB CAKE, 18

*heirloom tomato, braised greens,
tarragon-corn remoulade*

"GULF OYSTERS TWO WAYS," 18

*one - baked/ braised fennel, pernod cream,
spinach, brioche gratin
two - fried/ spicy garlic aioli, fried leeks*

SHERRY LACQUERED SHRIMP & ROPE CULTURED MUSSELS, 20

*bouillabaisse broth, plucked black garlic,
grilled baguette, tomato roux*

fins...

*BRONZE LOUISIANA GULF

RED FISH, 30

*blackeye pea cassoulet, steamed rice,
holy trinity, crisp okra*

*PAN SEARED GULF

RED SNAPPER, 30

*cajun long grain rice,
brown butter, celery petals*

flights...

*ROASTED AIRLINE CHICKEN BREAST, 28

*fried brussel sprouts,
roasted tiny vegetables,
yukon mousseline*

*ROASTED DUCK BREAST, 33

*broccoli, duck confit,
potato hash, sorghum bbq mop*

fields...

*RICOTTA DUMPLINGS, 26

*tasso, crawfish, charred onion,
ugly tomatoes, parmigiano cream*

FORAGED MUSHROOM RISOTTO, 20

teleggio cream, hazelnuts, tarragon

farm...

*CHARRED BERKSHIRE PORK LOIN, 30

*creamy andouille grits,
pickled ham hocks, wilted market greens*

*CHARRED HARRIS RANCH BEEF TENDERLOIN, 38

*onion soboise, bone marrow crust,
truffle romanesco, roasted sunchoke*

*OSSO BUCCO AU VIN ROUGE, 34

*creamy midlands,
roasted thumbelina carrots,
braising jus*



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*