

DAUPHINE'S

RESTAURANT WEEK

BRUNCH THREE COURSE MENU ♦ 35

FIRST

select one

CRAB HUSHPUPIES

lobster beurre monté, tomato jam, caramelized leeks

SMOKED SALMON CARPACCIO

cream cheese, benne seed crumble, pickled shallots, egg

AVOCADO & CUCUMBER SALAD

coconut lime dressing, herbs, peanut furikake

PAIN AUX RAISINS

almond frangipane, bourbon, vanilla



SECOND

select one

SUMMER TOMATO FRITTATA

goat cheese, sweet corn chow chow, iberico chorizo, annatto oil

BLUEBERRY BRIOCHE FRENCH TOAST

blueberry compote, basil mint chantilly

STEAK FRITES

beef fat fried egg, chimichurri, cottage fries

FRIED CHICKEN BISCUITS

green onions, sunny side up egg, sausage gravy



THIRD

select one

BEIGNETS

powdered sugar

add mini bourbon milk punch ♦ 3

BLUEBERRY BREAD PUDDING

ginger, sweet corn, caramel cornflakes

BLACK FOREST FUDGESICLE

red wine cherries, mascarpone, feuilletine

BANANAS FOSTER CAKE

rum caramel, cinnamon ice cream, graham crumble

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, an optional 20% gratuity is added to all parties of 6 or more guests.