

RESTAURANT WEEK

DINNER THREE COURSE MENU ♦ 55

FIRST

select one

MELON GAZPACHO

gulf shrimp, cucumber, basil, honeydew melon

SMOKED CHICKEN AND CHAURICE SAUSAGE GUMBO

Louisiana rice

EGGPLANT MILLE FEUILLE

whipped ricotta, roasted red pepper coulis, toasted pecan crumble

AVOCADO CUCUMBER SALAD

coconut lime dressing, herbs, peanut furikake



SECOND

select one

BLACKENED CATFISH CREOLE

Chesapeake Bay blue catfish, Louisiana rice grits

GRILLED PORK STEAK

American beans, tasso, scallions, crispy pig ears

BRAISED BEEF CHEEK

creamy polenta, braised collard greens,
red wine jus, biscuit bread crumbs

FRENCH ONION CASSOULET

white beans, caramelized onions, roasted garlic, bread crumbs



THIRD

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.*