

**DAUPHINE'S**

# RESTAURANT WEEK

## BRUNCH THREE COURSE MENU ♦ 35

### FIRST

*select one*

#### CRAB HUSHPUPIES

celery & leek salad, green goddess dressing

#### SHRIMP & SAUSAGE GUMBO

potato salad

#### MARINATED MUSSELS

bloody mary vinaigrette, fried saltines, pickled kohlrabi

#### AGED CHEDDAR & ANDOUILLE SCONE

crab roe compound butter

#### BROWN BUTTER CREPE

apple butter, whipped ricotta



### SECOND

*select one*

#### LOBSTER & SPINACH QUICHE

baby green salad

#### SMOTHERED CHAURICE SAUSAGE

poached egg, crispy baby potatoes, green tomato relish

#### CATFISH & GRITS

brown butter sauce, marinated kale

#### MUSHROOM & RICOTTA TOAST

focaccia, watercress, poached egg

#### FRIED CHICKEN & WAFFLE

calabrian chili-maple glaze, pickled sweet peppers



### THIRD

*select one*

#### BEIGNETS

powdered sugar

*add mini bourbon milk punch ♦ 3*

#### KING CAKE BREAD PUDDING

brown butter caramel, buttermilk anglaise

#### STRAWBERRY SHORTCAKE

vanilla pound cake, whipped strawberry cheesecake

#### CHOCOLATE & PEARS

chablis poached pears, puff pastry, milk chocolate

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