

DAUPHINE'S

RESTAURANT WEEK

DINNER THREE COURSE MENU ♦ 55

FIRST

select one

CRAB HUSHPUPIES

celery & leek salad, green goddess dressing

SHRIMP & SAUSAGE GUMBO

potato salad

CHARRED BROCOLLI SALAD

frisee, romesco, pickled golden raisins

SMOTHERED CHAURICE SAUSAGE

crispy baby potatoes, green tomato relish

MARINATED MUSSELS

bloody mary vinaigrette, fried saltines, pickled kohlrabi



SECOND

select one

BLACKENED CATFISH CREOLE

Louisiana rice grits

RICOTTA CAVATELLI

root vegetable ragu, stracciatella

BACON WRAPPED PORK LOIN

roasted parsnips, apple butter, creole mustard cream

BIRCH BEER BRAISED SHORT RIB

heirloom grits, sweet & sour red cabbage

GRILLED QUAIL

black eyed peas, mustard greens, sweet potato miso glaze



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.