

FIVE COURSE DEGUSTATION MENU

🌿 Amuse Bouche 🌿

East Coast Oysters on Half Shell
... *With cucumber granite, pickled tomato and
Louisiana Choupiquet caviar ...*

🌿 course one 🌿

Louisiana Jumbo Lump Blue Crabmeat
... *Tossed with citrus-horseradish crème fraîche atop
an asparagus goat cheese terrine, candied orange and
Grand Marnier gastrique ...*

🌿 course two 🌿

Grilled Jumbo Maine Sea Scallop
... *Served in a English pea soup with roasted shallots
and Parma procuinito ...*

🌿 course three 🌿

Grilled Texas Axis Venison
... *With sweet corn gnocchi, roasted baby beets, house
cured pancetta, crispy parsnips, and Cakebread
cabernet demi glace ...*

🌿 course four 🌿

Grilled Duck & Foie Gras Torchon
... *Over apple wood smoked bacon, candied pecan
and shiitake mushroom salad with wilted beet greens
and sugar cane vinegar bleu cheese reduction ...*

🌿 dessert 🌿

Chocolate Rhapsody
... *With fresh raspberries and Chambord anglaise ...*