

## SMALL PLATES

### SOUP & SALAD

#### Turtle Soup

topped with sherry 9

#### Spiced Pumpkin Soup

garam masala, coconut milk, pumpkin seed oil 8

#### Wedge Salad

baby iceberg lettuce, soy and ginger dressing, cucumbers, daikon, carrots, shiitake mushrooms 8

#### City Park Salad

baby red oak, romaine, granny smith apples, Stilton blue, applewood smoked bacon 8

#### Crabmeat Daniel

jumbo lump crabmeat, cucumber ribbons, local greens, cherry tomatoes, housemade French dressing, brandy, chervil, celery root 14

### SEAFOOD

#### Des Allemands

#### Catfish Dumplings

Creole dashi, shallots, Napa cabbage, ginger mayonnaise, green onions 10

#### Smoked Fried Oysters

bourbon tomato jam, white remoulade 14

#### Miso Tuna Two Ways

spicy tartare, miso seared, grilled Napa cabbage, cucumber, sweet chili, wasabi aioli 14

### MEAT

#### Pork Meatball Gratin

Home Place Pastures pork, Marsala and mushroom sauce, sage, Gruyere, housemade ricotta, garlic crouton 13

### VEGETARIAN

#### Pasta di Stracci

local greens, housemade mascarpone, pasta sheet, kale and preserved lemon jus 11

#### Stuffed Eggplant

vegetable and bulghur wheat filling, feta cheese, red pepper and eggplant purée, garlic glaze, 8

#### Cheese Plate

chef's selection of two cheeses, quince paste, local honey, pecan halves, mostarda 10

### SIDES

#### Roasted Brussels Sprouts

fried haloumi, za'atar vinaigrette 9

#### Hickory Smoked Carrots

chimichurri, queso fresco 6

#### Yukon Gold Potato Purée 7

#### Truffle Fries

black truffle mayo 9

### EXTRAS

#### Jumbo Lump Crabmeat 10

#### Garlic Shrimp 8

## LARGE PLATES

#### Ribeye "Pot Roast"

grilled ribeye filet, slow cooked oxtail, red wine, shiitake mushrooms, peas, smoked carrots 35

#### Roasted Chicken Breast

Yukon Gold potato purée, mushroom duxelles, roasted chicken jus, thyme, rosemary, oregano 25

#### Brown Butter Glazed Redfish

almond butter, green beans, lemon gelée, almond wafer 27

#### Gulf Seafood Crepe

crab, shrimp, fish, cream cheese bechamel, herbed crepes, corn maque choux, crab butter emulsion 24

#### Visiting Fish at the Crab Boil

blackened fish fillet, crab, corn, mushroom, celery, garlic, fennel, crab boil beurre monte 32

#### Gulf Fish Choucroute

crispy skin, braised sauerkraut, pork belly, apples, juniper, butter poached potatoes, white wine butter sauce 24

#### Grilled Shrimp Curry

jumbo Gulf shrimp, red curry, butternut squash, mustard greens, mirliton slaw 25

#### Braised Lamb & Spinach Pappardelle

braised lamb, oyster mushrooms, pickled eggplant, spinach, pistachio crumble, pistachio pesto & parmesan 26

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