

APPETIZERS

TURTLE SOUP finished with sherry 8

ROASTED FENNEL & TOMATO SOUP mini grilled cheese 7

TUNA TWO WAYS tartare and pepper seared with avocado, sweet chili and a wasabi crème fraiche 12

CITY PARK SALAD baby red oak, romaine, granny smith apples, stilton blue and applewood smoked bacon 8

FRIED SMOKED OYSTERS buffalo trace tomato jam, white remoulade 11

YA-KA-MEIN slow cooked pork belly, housemade pasta, shiitake mushrooms, ya-ka-mein reduction, fried egg 10

CANE GLAZED SHRIMP corn meal tempura batter, pickled peppers, jalapeño and lime crème fraîche 9

DUCK CONFIT & MUSHROOM TART capers, sweet onion, cream cheese rilette 9

TRUFFLE FRIES with black truffle mayonnaise 9

TCB FOIE GRAS seared foie gras and banana, peanut butter rice crisp, peanut butter and jelly sauce 16

CHEESE PLATE chef's selection of cheeses served with quince paste, white truffle honey, hazelnuts and water crackers 15

JAPANESE WAGYU ruby red grapefruit ponzu and crispy shallots 14 per oz (3 oz minimum order)

MAIN COURSE

GRILLED PORK FLAT IRON STEAK sweet potato and pecan fried rice, poached oysters, ginger and black peppercorn sweet and sour sauce 29

VISITING FISH seared in olive oil, miso glaze, shrimp dumplings, mixed vegetables, watercress, ginger and lemongrass infused shrimp nage 28

GRILLED LOUISIANA LEGACY PRIME STRIP garlic steak fries, bacon bearnaise 44

LAMB THREE WAYS Two Run Farm's seared lamb loin, lamb crépinettes, tabbouleh style salad, crispy lamb belly, charred eggplant & yogurt purée, pomegranate vinegar, Greek Agora olive oil 28

FRIED CHICKEN wrapped in country ham, crispy collards, red eye gravy, red bean purée, boudin balls 21

SEARED RIB-EYE FILET poached veal marrow, shiitake and port wine beef sauce, asparagus, turnip purée 38

BBQ GULF SHRIMP new orleans bbq broth, nola blonde ale, assorted wild mushrooms and brown buttered baguette 24

GNOCCHI swiss chard, mississippi shiitakes, shaved black truffle, sweet potato, oak smoked vegetable stock 25

SEARED CHAPPAPEELA FARMS DUCK BREAST duck fat potato purée, beech mushrooms and greens, duck, cane and truffle reduction 28

SIDES

GRILLED ASPARAGUS with aged balsamic vinegar 6 • **SAUTÉED GARLIC SHRIMP** 6.5 • **JUMBO LUMP CRABMEAT** 9

COCKTAIL FOR A CAUSE: **PIZZATI CHERRY SMASH** smashed brandied cherries, housemade grenadine, cointreau, rum, fresh lemon juice 9

20% of proceeds benefits Mid-City Neighborhood Organization

2-28-14