

APPETIZERS

TURTLE SOUP finished with sherry 8

ROOT VEGETABLE BISQUE roasted beet gastrique 8

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

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

FRIED SMOKED OYSTERS buffalo trace tomato jam, white remoulade 9

GRILLED LAMB SPARE RIBS chili pepper and guava glaze, coriander and cilantro cream 14

CHEESE PLATE chef's selection of imported cheeses served with quince paste, white truffle honey, hazelnuts and water crackers 16

TUNA TWO WAYS tartare and pepper seared with avocado, sweet chili and a wasabi crème fraiche 11

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

CORN FRIED CRAWFISH SALAD green tomato chow chow, lolla rosa, creole mustard vinaigrette, grilled sweet corn 11

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

MAIN COURSE

ROASTED WHOLE FISH soy & jalapeño glaze, fresh herbs, green bean and sweet onion sauté, artichoke butter sauce 26

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

RIB-EYE WRAPPED SCALLOPS port wine sauce with foie gras, cauliflower purée, roasted heirloom potatoes 34

VISITING FISH seared in olive oil, miso glaze, shrimp dumplings, mixed vegetables, watercress, ginger and lemongrass infused shrimp nage 26

FRIED CHICKEN wrapped in country ham, crispy collards, red eye gravy, red bean purée, boudin balls 20

CRAWFISH NANTUA GLAZED RIB-EYE FILET Louisiana crawfish, Mississippi shiitake mushrooms, Gruyere cheese, asparagus, veal reduction 34

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

SEARED CHAPPAPEELA FARMS DUCK BREAST crispy skin, confit dirty rice, baby green beans, warm blueberry & tarragon vinaigrette 27

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

SIDES

GRILLED ASPARAGUS with aged balsamic vinegar 6 • **SAUTÉED GARLIC SHRIMP** 6.5 • **LOUISIANA CRAWFISH TAILS** 9 • **TRUFFLE FRIES** with black truffle mayonnaise 9

COCKTAIL FOR A CAUSE: **The Levitator** Dry gin, maraschino liqueur, fresh lemon juice, lavender tincture 8

20% of proceeds benefits Prospect 3 New Orleans