

STARTERS

LOBSTER BISQUE
CREME FRECHE, COGNAC SYRUP

BABY SPINACH SALAD
BALSAMIC VINAIGRETTE, FRESH BERRIES, GOAT CHEESE,
TOASTED ALMONDS

LOUISIANA SEAFOOD CREPE
BRIE MORNAY, DIJON

PULLED DUCK AND MUSHROOM DUXELLES EMPANADA
BUTTERNUT SQUASH PUREE, FOIE GRAS GLACE

JUMBO LUMP CRABMEAT RAVIGOTE
CRISPY MIRLITON, TABASCO GASTRIQUE

ENTREES

PEPPER SEARED SALMON / \$65
SPINACH-CHEVRE QUICHE, ARUGULA SALAD, ORANGE BEURRE BLANC

GRILLED LAMB CHOPS / \$75
SPRING RATATOUILLE, PASTA PEARLS, MINT CHIMICHURRI

PAN SAUTEED GULF FISH / \$75
JUMBO LUMP CRABMEAT, LEMON-DILL BEURRE BLANC,
BRABANT POTATOES, HARICOTS VERT

VEAL GRILLADES & GARLIC CHEESE GRITS / \$65
POACHED EGGS, SPINACH MADELINE, HOLLANDAISE

HERB ROASTED BEEF TENDERLOIN / \$80
POTATO GATEAU, BLEU CHEESE FONDUE, BORDELAISE, ASPARAGUS

DESSERTS

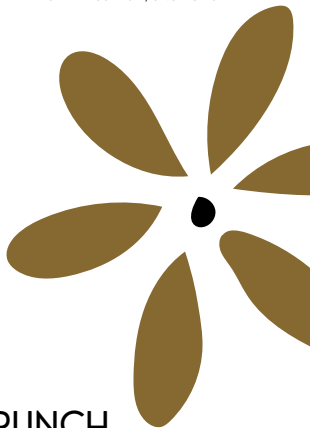
SPRING BERRY TART, CREME FRAICHE

CHOCOLATE PATE
CREME ANGLAISE, BOURBON CARAMEL

TRADITIONAL CRÈME BRÛLÉE

BANANAS FOSTERS PAIN PERDUE
VANILLA GELATO

LEMON CHEESECAKE
BLUEBERRY COMPOTE, GINGER SYRUP



aperitif **MOTHER'S DAY BRUNCH**
THREE-COURSE MEAL. PRICE IS BASED ON ENTREE SELECTED.



CHILDREN'S BRUNCH

STARTERS

(CHOICE OF)

-FRUIT CUP

-MOZZARELLA STICKS, MARINARA

ENTREES

(CHOICE OF)

-CHICKEN TENDERS

-PETIT BEEF

-POPCORN SHRIMP

ALL OF ABOVE SERVED WITH FRIES

DESSERTS

(CHOICE OF)

-HOT FUDGE SUNDAE WITH VANILLA GELATO,
CHOCOLATE SAUCE & WHIPPED CREAM

-COOKIES & MILK

\$30/CHILD++
CHILDREN'S PORTIONS

