

DINNER

— Appetizers —

CHARCUTERIE AND CHEESE 18

assorted charcuterie, cheese selection, grain mustard, fig preserves, toast

STRAWBERRY AND GOAT CHEESE STUFFED ROASTED QUAIL 25

two four-ounce quail stuffed with dazel ash goat cheese, Ponchatoula strawberries, citrus oil, smoked tomato coulis

PAN SEARED FOIE GRAS 18

pan seared grade A foie served with a charred apricot glaze, finished with caviar and roasted, crushed pistachios

ESCARGOTS DE BOURGOGNE 14

Burgundy snails, garlic basil butter and toast

BISON MEATBALLS 19

house demi ragu toasted blue cheese, finished with crispy basil

SEARED DOVER SCALLOPS 27

pomegranate Meyer lemon sauce and pesto orzo

HALF DOZEN BROILED OYSTERS 16

City Club butter and soft points

— Soups and Salads —

VICHYSOISE with chive oil and fried leeks 9 | 11

DUCK AND ANDOUILLE GUMBO with fragrant rice 11 | 13

TASTE OF SOUPS vichyssoise, gumbo, and soup du jour 14

CRISPY BRUSSELS SPROUT AND ROMAINE CAESAR 10

crispy brussels sprouts, romaine, Romano, tomato, croutons, anchovy dressing

CHARRED BUTTER LETTUCE WEDGE 13

tomato, candied bacon, lemon crisps breadcrumbs, marinated egg, Roquefort dressing

CHOPPED ROMAINE SHRIMP SALAD 15

watermelon, candied bacon, shrimp relish, lemon red wine vinaigrette

— Entries —

HONEY GARLIC NEW ZEALAND LAMB CHOPS 30

finished with Honey Bourbon Garlic demi, Dandelion Risotto and garlic chive oil

Ramey, Claret, Napa Valley, CA 2018 16

BROILED ORA KING SALMON 35

roasted vegetable medley, spicy caper oil, tomato shallot relish, salmon dust, Ora King Caviar

Domaine Girard, Sancerre, 2022, Loire, FR 15

POISSON DU JOUR 32

pan seared fresh fish served with purple broccolini, seasonal starch

Choice of: Citrus Beurre Blanc or Meunière

Add Jumbo Lump Crabmeat 15

Frank Family, Chardonnay, Napa Valley, CA 2021 14

AUSTRALIAN WAGYU A9 BEEF FILET OSCAR 63

Yukon gold mash, asparagus, lump crabmeat, bearnaise

Wade Cellars, Cabernet Sauvignon, Napa Valley, CA, 2020 15

14 oz KUROBUTA PORK CHOPS 44

Yukon gold mash and blueberry pork reduction

Frank Family, Reserve Zinfandel, Napa Valley, CA, 2017 24

PAN SEARED CHICKEN BREAST 27

mushroom demi and Yukon gold mash, glazed carrots

Cascina delle Rose, "Donna Elena," Barbera D'Alba, IT 2019 17