

DINNER

Appetizers

CHARCUTERIE AND CHEESE 14

assorted charcuterie and cheese selections
grain mustard, fig preserves and toast

SPATCHCOCK QUAIL A LA PLANCHA 21

two four-ounce Plantation quail marinated in herbs and cooked a la plancha
finished with a sauce of yogurt, cornichons, pistachios, herbs, cumin and sumac

PAN SEARED FOIE GRAS 16

pan seared grade A foie gras served with pickled raspberries, raspberry coulis and raspberry powder
finished with caviar and roasted, crushed pepitas

ESCARGOTS DE BOURGOGNE 14

Burgundy snails, garlic basil butter and toast

FRESH PASTA 19

fresh pasta finished with roasted sweet potatoes, herbs, citrus and ricotta

Soups and Salads

VICHYSOISE with chive 8 | 10

CHICKEN & SAUSAGE GUMBO with fragrant rice 10 | 12

TASTE OF SOUPS vichyssoise, gumbo, and soup du jour 12

CRISPY BRUSSEL SPROUT and ROMAINE CAESAR 8

crispy brussel sprouts, romaine, Romano, anchovy dressing, tomato and croutons

BUTTER LETTUCE WEDGE 10

crisp pancetta, tomato, pistachios, and Roquefort blue dressing

SENSATION SALAD 8

romaine, Romano, cucumber, tomato, and a garlic vinaigrette

Entrées

GARAM MASALA ROASTED NEW ZEALAND LAMB LOIN 27

finished with a white wine, Dijon mustard and herb cream
served with a toasted farro and porcini risotto and glazed celery root

Ramey, Claret, Napa Valley, CA 2018 16

ORA KING SALMON 30

New Zealand Ora King salmon seared then roasted
served with broccolini and a sauce of thyme, cream, pumpkin, citrus, and ricotta
finished with sauteed mushrooms and roasted, crushed pepitas

Henri Bourgeois, Sancerre, 2022, Loire, FR 15

CREOLE MEUNIÈRE 32

sauteed fresh fish topped with a sauce meunière
served with sauteed asparagus and rice "amandine"
add jumbo lump crabmeat 15

Frank Family, Chardonnay, Napa Valley, CA 2021 14

AUSTRALIAN WAGYU A9 BEEF FILET 63

finished with drawn butter and served with a Yukon gold and celery root puree
served with sauteed asparagus and herbed market vegetables

Venge "Scout's Honor," Proprietary Red, CA, 2021 20

ROASTED 12oz VEAL CHOP 44

12oz veal chop roasted and finished with a café de Paris butter
served with roasted brussel sprouts and a warm German style potato salad

Dr. Konstantin Frank, Cabernet Sauvignon, Finger Lakes, NY 2020 15

est. 1957 City Club of Baton Rouge