

APPETIZERS

TRUFFLE MAC & CHEESE 16

3 CHEESE BLEND WITH CAVATAPPI PASTA,
TOPPED WITH PROVOLONE & SAGE BREADCRUMBS

BAYOU SEAFOOD CAKE 18

CRAB, SHRIMP & WHITEFISH
WITH SHRIMP VELOUTÉ

HOUSE MADE TERRINE 18

CHICKEN & PORK, PISTACHIO, SAGE, SOUR CHERRIES,
RED ONION MARMALADE, WASABI STONE GRAIN
MUSTARD

FIDDLEHEAD FERNS 16

SAUTEED WITH BACON & ONION,
ON WHITE BEAN PUREE, PARMESAN CHEESE

⑦ SMOKED SALMON SALAD 16

MIXED GREENS, WATERMELON RADDISH,
FENNEL, SUGAR PEAS, SWEET ENGLISH PEAS,
DILL MUSTARD VINAIGRETTE

MAINS

LAMB PASTA 28

FRESH PAPPARDELLE, SUNDRIED TOMATOES
WILD MUSHROOM PORCINI LAMB SAUCE

⑦ NEW ORLEANS STYLE JAMBALAYA 28

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE,
PEPPERS & ONIONS, SPICY CAJUN RICE

ADD GATOR SAUSAGE +10 (CONTAINS PORK)

DIJON HERB ENCRUSTED PORK TENDERLOIN 29

PARSNIP PUREE, ASPARAGUS, THYME DEMI

PAN SEARED KING SALMON 34

MISO GLAZED, SAUTEED RAMPS,
SMOKED FISH HOCK BROTH

SHRIMP & GRITS 28

CAJUN SHRIMP BUTTER,
ANDOUILLE SAUSAGE, SCALLIONS

PAN ROASTED CHICKEN 28

HONEY CARROT MOUSSE,
ASPARAGUS, CHICKEN JUS

⑦ CURRY PASTA 26

CURRY BECHAMEL, FRESH GARGANELLI, KALE,
CHERRY TOMATOES, ROASTED MUSHROOMS, CILANTRO

DESSERTS

RED VELVET CAKE ICE CREAM WITH A SWEET CREAM CHEESE SWIRL & CHOCOLATE BUTTERCREAM 16

CAPPUCCINO CRÈME BRÛLÉE WITH CHANTILLY & CINNAMON 16

⑦ **RICOTTA & STRAWBERRIES** WITH BALSAMIC GLAZE, HONEY, PINE NUTS 16

⑦ **MERLOT POACHED PEAR** WITH STAR ANISE & CINNAMON 16

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.

Alert your server if you have special dietary restrictions.

A 20% Gratuity will be added to your final bill. (Excludes ticket price, Online Dinner package, and tax)