

**DAUPHINE'S**

# DINNER RESTAURANT WEEK

## THREE COURSE MENU ♦ 55

### FIRST

*select one*

#### DRESSED OYSTERS

Orchard Point oysters, buttermilk, summer squash,  
pineapple weed

#### SMOKED SAUSAGE

kohlrabi kraut, pickled mustard seed, blueberry compote

#### CAULIFLOWER & CORN BISQUE

blue crab salad, basil



### SECOND

*select one*

#### BLACKENED BLUEFISH CREOLE

Prairie Ronde rice grits, file

#### COCHON DE LAIT

pork belly & collard green roulade, red beans, mustard seed

#### OVEN ROASTED BEEF SIRLOIN

duck confit sunchokes, pickled garlic scape salsa verde



### THIRD

*select one*

#### BEIGNETS

powdered sugar

*add mini bourbon milk punch ♦ 3*

#### ÎLE FLOTTANTE

creme anglaise, chicory caramel, pecans

#### CHOCOLATE BOMBE FOR TWO

peanut butter, salted caramel popcorn

*make it your own ♦ 8*



*Consuming raw or undercooked meats, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

**DAUPHINE'S**

# BRUNCH RESTAURANT WEEK

## THREE COURSE MENU ♦ 25

### FIRST

*select one*

#### LEMON POPPYSEED SCONES

berry glaze, salted butter

#### BANANA FOSTER YOGURT

sunflower seed granola, Poireirs cane syrup



### SECOND

*select one*

#### FRIED FISH & GRITS

heirloom grits, summer squash

#### EGGS BENEDICT

Edward's Country Ham, brown butter hollandaise,  
pickled peppers



### THIRD

*select one*

#### BEIGNETS

powdered sugar

*add mini bourbon milk punch ♦ 3*

#### STRAWBERRY SEMIFREDDO

mascarpone, basil, mint



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