

RESTAURANT WEEK

DINNER THREE COURSE MENU ♦ 55

FIRST

select one

MELON GAZPACHO

gulf shrimp, cucumber, basil, honeydew melon

SMOKED CHICKEN AND CHAURICE SAUSAGE GUMBO

Louisiana rice

EGGPLANT MILLE FEUILLE

whipped ricotta, roasted red pepper coulis, toasted pecan crumble

AVOCADO CUCUMBER SALAD

coconut lime dressing, herbs, peanut furikake



SECOND

select one

BLACKENED CATFISH CREOLE

Chesapeake Bay blue catfish, Louisiana rice grits

GRILLED PORK STEAK

American beans, tasso, scallions, crispy pig ears

BRAISED BEEF

creamy polenta, braised collard greens
red wine jus, crispy shallots

FRENCH ONION CASSOULET

gigantes beans, Jambalaya onions, roasted garlic,
Hornbacher cheese, grilled sourdough



THIRD

BEIGNETS

powdered sugar

add mini bourbon milk punch ♦ 3

BLUEBERRY BREAD PUDDING

ginger, sweet corn, caramel cornflakes

BLACK FOREST FUDGESICLE

red wine cherries, mascarpone, feuilletine

BANANAS FOSTER CAKE

rum caramel, cinnamon ice cream, graham crumble

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

*For your convenience, an optional 20% gratuity is added to
all parties of 6 or more guests.*

DAUPHINE'S

RESTAURANT WEEK

BRUNCH THREE COURSE MENU ♦ 35

FIRST

select one

CRAB HUSHPUPIES

corn velouté, tomato jam

SMOKED SALMON CARPACCIO

cream cheese, benne seed crumble, pickled shallots, cucumber

AVOCADO & CUCUMBER SALAD

coconut lime dressing, herbs, peanut furikake

PAIN AUX RAISINS

almond frangipane, bourbon, vanilla



SECOND

select one

SUMMER TOMATO FRITTATA

sweet corn chow chow, iberico chorizo, annatto oil

BLUEBERRY BRIOCHE FRENCH TOAST

blueberry compote, basil mint chantilly

STEAK FRITES

beef fat fried egg, chimichurri, pommes darphin

FRIED CHICKEN BISCUITS

green onions, sunny side up egg, sausage gravy



THIRD

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BEIGNETS

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