SPARKLING

Prosecco, Sommariva 12.
Glera | Italy NV

Clara Vie, Cremant de Limoux, Brut Rosé 13.
Chardonnay, Mauzac, Pinot Noir | Limoux, France NV

Champagne, Laurent Perrier 17.
Chardonnay, Pinot Noir, Pinot Meunier | Tours Sur Marne, France NV

WHITE & ROSÉ

Jean-Marc Brocard, 'Kimméridgien' 12.
Chardonnay | Burgundy, France '18

Mary Taylor, Jean Marc Barthez, Bordeaux Blanc 12.
Sauvignon Blanc | Bourdeaux, France '18

Vigneti, Le Monde 12.
Pinot Grigio | Friuli, Italy '18

Elicio, Méditerranée Rosé 10.
Grenache, Cinsault, Syrah | Pays d'oc, France '19

RED

Clos de Fous, Mr. Chile 10.
Pais, Cinsault, Carignan | Itata, Chile '18

Martin Ray 12.
Pinot Noir | Sonoma Coast, CA '18

Domaine Vallot, Le 'Coriançon' 12.
Grenache, Syrah, Mourvedre | Cotes du Rhone, France '17

Les Traverses, 'Fontanes' 12.
Cabernet Sauvignon | Languedoc, France '18

Bastioni Dei Collazzi, Chianti Classico 12.
Sangieovese | Tuscany, Italy '17

Paydirt, 'Going For Broke' Blend 15.
Zinfandel, Grenache, Syrah, Mourvedre, Barbera | California '18

Thank you for joining us for dinner this evening!

All menus are single use. If you would like to see a full wine list please ask your server.

Your safety is our number one priority. Our team is taking every necesary precaution and implenting new protocols each service. If you have any questions, concerns or comments please send them to michaels@coquettenola.com.

SNACKS

Bread and butter service is complimentary. We recommend adding one or two snacks to go along with them!

onion dip with trout roe | pork rillettes | pumpkin chershi

5 each

PRE FIXE MENU

Choose one from each catagory 48.

1ST

Salad of Local Greens 12.
field peas | satsuma | fennel

Louisiana Long Grain Rice 13.
hog's head cheese | shishito peppers | pickled mustard seeds

Braised Collard Greens 13.
oyster mushrooms | cured egg yolk

Beef Cheek Terrine 15.
radish | hush puppies | bone marrow

2ND

Gulf Seafood Stew 30.
shrimp | red snapper | crab | saffron

Beef Short Rib 32.
cashew | cilantro | puffed rice

Ravioli 26.
swiss chard | sweet potato | comté

Pork Shoulder 30.
cabbage | turnip greens | brown butter

3RD

Pumpkin Pie 14.
pomegranate | sage

Sour Cream Cheesecake 14.
smoked apple | coffee |

Chocolate Pudding 14.
kettle corn | caramel