

COCKTAILS

- A Sour for Omar** 15.
laird's bonded | pistachio | lychee | lime | egg whites, eucalyptus
- Gin** 16.
new-netherland | amburana | oloroso | paprika | carrot | satsuma | walnut
- Calvados** 15.
roger grout 3 yr | byrrh | apple | black currant
- Rum** 15.
haitian rum | fey anmè | cynar | poirier's cane syrup | grapefruit bitters
- Punch** 15.
jamaican rum | orange pekoe | lime | all spice | housemade bitters
- Irish Whiskey** 15.
teeling small batch | pisco | sirene amaro | avèze | pumpkin seed
- Tequila** 16.
reposado | vermouth | amaro | ancho chili | pumpkin
- Japanese Whiskey** 15.
akashi | akvavit | pineapple | sherry fino | chamomile

BEER

- | | | | |
|--|----|--|-----|
| Coors Light Light Lager Golden, CO | 4. | Finch's Tacogato Gose Chicago, IL | 6. |
| Miller High Life Pilsner Milwaukee, WI | 4. | Nola's Darkest Before Dawn Dunkel, New Orleans, LA | 6. |
| Ayinger Oktober Fest Lager-Marzen Germany | 8. | Breakfast Stout Chocolate Coffee Stout Michigan | 8. |
| Second Line, MSY Lager New Orleans | 6. | Isastegi Natural Cider Basque, Spain NV | 11. |
| Urban South Holy Roller Grapefruit IPA New Orleans | 6. | Brooklyn Special Effects Brooklyn, NY (N/A) | 5. |

NON ALCOHOLIC

- | | | | |
|--|----|---|----|
| Lemon Ginger lemon ginger coriander soda | 4. | Watermelon Shrub lime pomegranate | 4. |
|--|----|---|----|

SPARKLING

Prosecco, Sommariva

Glera | Conegliano Valdobbiadene, Italy NV

Sparkling Rosé, Domaine de la Chanteluserie 'Fines Bulles'

Cabernet Franc | Bourgueil, France NV

Champagne, Laurent Perrier

Chardonnay, Pinot Noir, Pinot Meunier | Tours-Sur-Marne, France

WHITE

Jean Reverdy, La Reine Blanche, Sancerre

Sauvignon Blanc | Loire, France '20

Cliff Lede, FEL

Chardonnay | Anderson Valley, CA '18

Elena Walch

Pinot Grigio | Alto Adige, Italy '20

Au Bon Climat

Pinot Blanc, Pinot Gris | Santa Barbara County, CA '20

Christophe Avi, Agenais Rosé

Cabernet Franc, Cabernet Sauvignon | La Plume, France '20

RED

Morgan, 'Twelve Clones'

Pinot Noir | Santa Lucia Highlands, CA '18

Olivier Minot, 'La Boutanche'

Gamay | Beaujolais, France '20 (Served Chilled)

Scarpa, 'Casascarpa'

Barbera d'Asti | Piedmont, Italy '16

Ridge Three Valleys

Zinfandel, Carignane, Petit Sirah | Paso Robles, CA '19

Thank you for joining us for dinner this evening!

A 5% surcharge is added to all checks to contribute to employee health insurance and paid time off. This is not gratuity. Please let us know if you have questions.

Thanks for helping us to support a healthier staff!

13.

14.

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18.

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15.

SNACKS

Bread Service

whipped Southern Maid's feta cheese

Fried Oysters

pecan romesco | smoked trout roe

Fingerling Sweet Potatoes

sesame aioli | black lime

Beef Tartare

cornichons | orange | milk bread

SMALL

Salad of Local Lettuces

green goddess | satsuma | shallots

Green Cabbage

turnip ravigote | burgundy black truffle | candied fennel

Yellowfin Tuna Crudo

satsuma | guajillo | charred scallion

Beef Sausage Crêpinette

fennel | sour cherry | mustard seeds

Shrimp Broth

sweet potato | charred scallion | kumquat

LARGE

Flounder Grenobloise

brown butter | brussel sprouts | kumquat

Bourride

gulf fish | shrimp | fennel | saffron

Pork Loin

spiced buttermilk | grilled greens | orange glaze

Carrot Bolognese

ricotta | gemelli | tomato

Braised Beef Short Rib

carrot | pickled pearl onions | frites

48 Day Aged Wagyu Ribeye

fingerling potatoes | marinated kale

5.

14.

10.

12.

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18.

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15.

14.

38.

34.

32.

30.

38.

125.

5 COURSE BLIND TASTING

Put yourself in our hands. Full table participation is required.

tasting 80. | wine pairing 40.