



February 17, 2022

Starter

Goat Cheese Crouton	15
<i>Wild Flour</i> Multigrain, Madeira Cream Mushrooms	
Eggplant Caviar	12
Kalamata Tapenade, Feta, Crostini	
Duck Liver Mousse	14
Apple Mostarda, Housemade Pickles, Crostini	
Seared Sea Scallops with Gochujang Sesame Sauce	18
Mango & Spiced Cashew Salad with Local Pea Shoots	
Grilled Gulf Shrimp	15
Black Bean Cake, Orange Coriander Sauce	
Veal Sweetbreads	18
Lemon-Caper or Sherry-Mustard Butter	

Soups and Salads

Creamy Garlic Soup	8
Pita Crisps	
Soup du Jour	8
Caesar-Style Salad	11
Romaine, Arugula, Preserved Lemon, Anchovies, Parmesan, Garlic Croutons, Fried Capers	
Bayona Salad	10
Balsamic Vinaigrette, Parmigiano Reggiano	
Wedge Salad with P&J Fried Oysters	18
Candied Bacon, Bleu Cheese Dressing	
Crispy Smoked Quail Salad	16
Pears, Spiced Pecans, Bourbon Molasses Dressing	

Main Courses

Gulf Fish of the Day	38
Green Thai Coconut Curry, Bok Choy Stir-fry, Jasmine Rice, Nuoc Cham, Herbs, Crispy Shallots	
Alsatian Salmon	34
Choucroute, Mustardy Bliss Potatoes, Broccolini, Gewürztraminer Sauce	
Mussel & Shrimp Fideos with Pimentón Sausage	32
Sweet Peppers, Spinach, Sherry Butter, Crispy Garlic	
Roasted Duck Breast	36
Leek Soubise, Covey Rise Peas & Carrots, Pinot Noir-Cherry Jús, Pistachio Vinaigrette	
Grilled Lamb Loin	42
Broccolini, Duck Fat Roasted Red Bliss Potatoes Herb Goat Cheese, Zinfandel Sauce	
Grilled 10oz New York Strip	56
Rosemary Roasted Cauliflower, Bleu Cheese Crumble, Cremini Mushrooms, Roasted Garlic, Balsamic Bordelaise	
Mississippi Rabbit	38
Green Onion Sausage Stuffed Rabbit Roulade, Smothered Greens, Dirty Rice, Creole Mustard Sauce	
Homemade Sweet Potato Brioche	7
Steens Whipped Butter	
Toasted <i>Bellegarde Bakery</i> Baguette	5
Soft Butter and Sea Salt	

No Separate Checks Please

Chef de Cuisine – Candis Koerner

Sparkling

Brut Rosé, '16 Gérard Bertrand, Crémant de Limoux, France	13
Champagne, NV, Tribaut, Origine Brut Epernay, France	22

White Wine

Chardonnay, '18, Mâcon-Villages, Domaine Perraud Burgundy, France	14
Muscadet, '20, La Grange, Pierre Luneau-Papin, Loire, France	17
Roussanne/Grenache Blanc, '18, Chateau Nabor, Côtes-Du-Rhône, France	12
Pinot Gris Reserve, '16, Dmne. Trimbach, Alsace, France	15
Pecorino, '18, Poderi Marchesi Migliorati, Abruzzo, Italy	13

Rosé Wine

Château D'oupia, '20, Minervois Rose, Languedoc-Roussillon, France	14
--	----

Red Wine

Grenache, Clos de Tafall, '19, Priorat, Spain	17
Cabernet Franc, '18, Marc Bredif, Chinon, Loire, France	15
Cab Sauv/ Sangiovese/ Merlot, '19, Mongrana, Tuscany, Italy	20
Cinsault, '16, Elisabeth & Francois Jourdan, Languedoc, France	16
Bordeaux, '17, Château de Parenchère, Bordeaux, France	18

