

TRINITY

OYSTERS

RAW	BROILED	BAKED	SMOKED	FRIED
lemon herbsaint mignonette radish sprout 16	cayenne aioli panko breadcrumbs flying fish roe 12	"holy trinity" parmigiano-reggiano lemon zest ciabatta 10	deviled eggs horseradish cajun caviar 9	bamboo shoots chili-oyster sauce scallion 14

FINGERS

FOIE GRAS TOURCHON & BLOOD SAUSAGE.....	19
mostarda mustard greens apple compote	
BEEF TARTARE	15
white bean crackers tabasco	
GRILLED OCTOPUS & CHICKPEA DIP.....	14
pickled red onion pepper oil toast points	
PEPPERS & MEATBALLS.....	15
red bell pepper coulis feta grilled baguette	
POMMES FRITES	7
butter milk aioli	
CRAWFISH & FONTINA BEIGNETS.....	11
tarragon aioli	
FROG LEG TEMPURA.....	15
ponzu sauce cilantro	

FORKS

ZUCCHINI SALAD	13
parmigiano boiled peanuts radish lemon	
FENNEL SALAD	14
almond mint apples arugula apple cider vin	
CRISPY PORK BELLY	15
creole caramel cilantro pickled pearl onion	
RICOTTA GNUDI	16
muscadine wine forest mushrooms parmigiano	
DUCK CONFIT	16
potato salad chicory greens pickled okra	
BROILED BEEF MARROW & BLUE CRAB.....	16
herb bread crumbs lemon zest	
DUCK LIVER PÂTÉ	15
fava bean purré a nice chianti sphere	

KNIVES

SEARED SCALLOPS smoked corn purée roasted mirliton pine nuts	30
FRUTTI DI MARE squid ink farfalle shrimp lobster mussels snow peas	33
ROASTED POLENTA chanterelles parmigiano english peas stewed onions	26
SEARED SNAPPER bok choy satsuma butter pecans basil.....	29
BLACKENED LAMB CHOPS cauliflower braised cabbage toasted walnuts fried sage	33
GRILLED WAGYU STRIP LOIN bleu d'auvergne grilled onions arugula.....	40
BRAISED PORK SHANK carrot puree lardons spaghetti squash fried pickles.....	28
HALF CHICKEN 3 WAYS roasted brussel sprouts & shallots natural jus.....	28
GRILLED SHORT RIB fennel mushrooms perigourdine parsnip purré.....	29

SIDES

POTATO GRATIN

gruyère
rosemary
9

GRILLED ROMAIN

chorizo
horseradish
8

RATATOUILLE

eggplant
zucchini
8

MULTI-COURSE TASTINGS AVAILABLE UPON REQUEST