

# TRINITY

## OYSTERS

RAW	BROILED	BAKED	SMOKED	FRIED
premium oysters herbsaint mignonette lemon 16	cayenne aioli panko breadcrumbs flying fish roe 12	"holy trinity" parmigiano-reggiano lemon zest ciabatta 10	deviled eggs horseradish cajun caviar 9	coleslaw chili-oyster sauce pickled okra 14

TO SHARE WITH THE TABLE  
BAKED HARBISON - COW'S MILK CHEESE FROM JASPER HILL CREAMERY.....28  
grilled bread crackers seasonal fruit honeycomb

## SALADS & APPETIZERS

MIXED GREEN SALAD.....12 feta capers basil roasted garlic vinaigrette *add chicken breast or shrimp...12	BBQ GULF SHRIMP.....16 lemon worcestershire grilled ciabatta
GRILLED ROMAINE.....13 tasso horseradish vinaigrette	FRIED SQUASH BLOSSOMS.....16 spanish anchovy goat cheese sunflower
HEIRLOOM TOMATO & BURRATA SALAD.....14 herbs pine nuts balsmic reduction	WAGYU BEEF MEATBALLS & MARROW.....15 red pepper coulis ciabatta parmigiano
CHILLED CREAM OF BASIL SOUP.....12 cashew milk corn avocado cucumber	CRAWFISH & FONTINA BEIGNETS.....14 tarragon aioli
OCTOPUS CARPACCIO.....15 spicy sesame vinaigrette chickpea purée	CRISPY PORK BELLY.....15 cilantro pickled onion creole caramel
POMME FRITES.....7 buttermilk aioli	FOIE GRAS & DUCK RILLETES.....23 brioche truffle-cane syrup

## ENTRÉES

WHOLE GRILLED LOUP DE MER roasted seasonal vegetables orzo lemon olives.....34
EGGPLANT CANNELLONI mushrooms mascarpone parmigiano vegetable demi-glace.....26
SEARED SNAPPER bok choy citrus butter pecans red onion jam.....29
HALF CHICKEN 3 WAYS roasted brussels sprouts & shallots natural jus.....28
GRILLED 8 OZ. WAGYU STRIP LOIN bleu d'auvergne grilled onions arugula.....40
PAN-ROASTED 16 OZ. PRIME RIBEYE chimichurri grilled zucchini tomatoes.....45
GRILLED 10 OZ. PRIME FILET MIGNON asparagus potato purée mushrooms.....38
BLACKENED LAMB CHOPS & LAMB MERGUEZ potato salad yogurt red wine reduction...36

MULTI-COURSE TASTINGS AVAILABLE UPON REQUEST