

# NOVEMBER 5.6 *a+b, etc.*

## HORS D'OEUVRES

*Beignets d'Ecrevisses* / \$22

*crispy crawfish fritters, remoulade sauce, lemon wedge*

*Artichaut Truffé au Fromage* / \$20

*spinach-artichoke dip, gouda cheese, shaved truffle, pita crisps*

## PLATS PRINCIPAUX

*each entree is served with a smoked quail salad: artisan lettuce, smoked quail, pears, candied pecans, dried cranberries, cedar-molasses vinaigrette*

*Coquilles Saint-Jacques* / \$42

*seared sea scallops with sundried tomato tapenade.*

*served with roasted garlic and basil risotto.*

*Lapin Braisé* / \$36

*bourbon braised rabbit. served with creamy cascatelli pasta and*

*warm potato potager with crispy bacon.*

*Côte de Veau* / \$44

*bronzed veal chop in chipotle cream sauce.*

*served with wild mushrooms, creamed corn-hominy and seared rapini.*

## DESSERT

*Pouding au Pain Bananes* / \$14

*banana foster bread pudding with creme brulee icecream*

