

## First

- 16 Cold Smoked Tuna Tartar/Avocado/Crispy Bananas
- 16 Stracciatella/Curried Walnuts/Ciabatta
- 15 Chilled Corn & Crawfish Soup/Heirloom Tomatoes
- 14 Marinated Shrimp/Roasted Jalapeño Jus
- 15 Radicchio & Endive Salad/Bacon/Poached Egg
- 14 Chef's Selection of Cheese/Bellegarde Ciabatta

## Second

- 18 Pici/English Pea Almondine
- 28 Curried Goat/Sweet Potato Gnocchi/Cashews
- 26 Drum/Spring Vegetables
- 16 Cornmeal Crusted Catfish Sandwich/Chips
- 17 Hot Fire Chicken/Pickles
- 20 CL Wagyu Burger/Caramelized Onion/Taleggio Cheese

## Extras

- 8 Semolina Gnocchi/Collard Greens/Creole Spices
- 7 Black Eyed Peas/Bacon/Tomato
- 8 Asparagus/Peas/Carrots
- 7 French Fries/Parmesan/Herbs

## Sweets

- 10 Soursop Semifreddo/Coconut/Cucumber
- 12 Chocolate Ganache/Citrus/Cocoa Nib Ice Cream
- 10 Passionfruit Mousse/Pineapple/Coconut/Chocolate
- 5 Chef's Selection of Sorbet and Ice Cream

Chefs Nina Compton/Hector Suarez/Levi Raines

\*There may be a risk associated with consuming raw or undercooked food. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders you should eat these products fully cooked\*

