

VEGETARIAN TASTING

CANAPE

PUMPKIN TRUFFLE SOUP

Roasted Pepitas, Truffle Vinaigrette

TASSO-SPICED MUSHROOMS

Spaghetti ala Chitarra, Parmesan Espuma

SPICED CARROTS

"Blackened" Tofu Tabbouleh, Baba Ganoush, Limón Omani Butter

SWEET POTATO TAMALE

Green Chili Mole, Tamarind Glaze

JASMINE RICE PILAF

Vin Chaud Cabbage, Smoked Turnips, Beurre Rouge

SORBET INTERMEZZO

POACHED PEAR

Walnut Ice Cream

130 per guest

wine pairings available

CHEF'S TASTING

CANAPE

SMOKED OYSTERS & CAVIAR

Petite Lardons, Seaweed, Chowder Froth

BACALAO CALDO VERDE

Kale, Fondant Potato, Chorizo Broth

"BLACKENED" COBIA

Spiced Carrot, Herb Tabbouleh, Limón Omani Butter

POACHED LOBSTER

Warm Potato Salad, Red Wine Gumbo Sauce

ROASTED DUCK BREAST

Jasmine Rice Pilaf, Smoked Turnips, Vin Chaud Duck Jus

SORBET INTERMEZZO

POACHED PEAR

Walnut Ice Cream

150 per guest
wine pairings available

COLD

PARAMOUNT CAVIAR SERVICE

Hybrid Sturgeon 85 / Imperial Osetra 110

CHILLED OYSTER'S ON THE HALF SHELL

Accoutrements MP

GULF CRUDO

Holy Trinity, Seafood Boil Gelée, Creole Rice Crisps 26

CHEF EMERIL'S SALAD

Farm Greens, Seasonal Vegetables, Marinated Tomatoes, Cheddar Crisps, Balsamic 16

WAGYU CARPACCIO

Champagne Sabayon, Caviar, Tellicherry Cracker 45

SALMON TARTARE "TAGINE"

Toasted Pine Nuts, Preserved Kumquats, Amahari, Shabazi Cream 25

HOT

SEARED DIVER SCALLOPS

Anchovy Crostini, Green Garlic Butter 32

EMERIL'S BBQ SHRIMP

Rosemary Biscuit 26

BACALAO CALDO VERDE

Kale, Fondant Potato, Chorizo Broth 26

TURTLE LASAGNA

Turtle Sugo, Béchamel, Sherry Cream 32

TASSO-SPICED MUSHROOMS

Spaghetti ala Chitarra, Parmesan Espuma 19

MAIN

CAJUN-CRUSTED SALMON

Spiced Crouton, Caponata, Pecan, Creole Meunière 36

WAGYU FILET

Potato Purée, Oyster Mushroom, Bone Marrow, Black Garlic Bordelaise 70

LOBSTER

Warm Potato Salad, Leek, Red Wine Gumbo Sauce 52

PAN-SEARED MARKET FISH

White Bean, Rapini Amandine, Lemon-Caper Jus 38

ROASTED PORK LOIN

Sweet Potato, Tamarind Glaze, Green Chili Mole 38

GRILLED WHOLE FISH

Crab Hushpuppies, Bitter Greens, Warm Remoulade, Smoked Trout Roe MP

BUTTER-POACHED HALIBUT

Mussels, Fennel, Saffron Rouille, Creole Bouillabaisse 45

DUCK BREAST

Jasmine Rice Pilaf, Smoked Turnips, Vin Chaud Duck Jus 42