

VEGETARIAN TASTING

CANAPE

MARINATED BEETS

Wasabi Crème, Seaweed Caviar, Pistachios, Calamansi 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

CARIBBEAN SWEET POTATO TART

Ginger Ice Cream, Pineapple Gastrique

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

BANANA CREAM PIE

Dulce de Leche

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

PRIME STEAK CARPACCIO

Champagne Sabayon, Caviar, Tellicherry Cracker 45

SALMON TARTARE

Crab Boil Mirliton, Mango, Plantain Chip, Pink Juice 25

HOT

BAKED DIVER SCALLOPS

Geoduck, Garlics, Brown Butter Leeks, Lemon Herb Butter 30

EMERIL'S BBQ SHRIMP

Rosemary Biscuit 26

BACALAO CALDO VERDE

Kale, Fondant Potato, Chorizo Broth 26

LOBSTER CANNELLONI

Celeriac, Chestnut Mushrooms, Truffle, Bisque Mornay 35

TASSO-SPICED MUSHROOMS

Spaghetti ala Chitarra, Parmesan Espuma 18

MAIN

ANDOUILLE-CRUSTED SALMON

Caponata, Pecan, Creole Meunière 32

PRIME FILET

Potato Purée, Oyster Mushroom, Bone Marrow, Black Garlic Bordelaise 65

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

Ginger Miso Bok Choy, Braised Shiitake, Shiitake Dashi 38

DUCK BREAST

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