

VEGETARIAN TASTING

CANAPE

TRUFFLE CAULIFLOWER SOUP

Truffle Butter

BBQ ASPARAGUS

Jumbo Green & White Asparagus, Brown Butter Almonds, White BBQ Sauce

PEA RAVIOLI

Spring Onion Soubise, Minted Butter

STUFFED ARTICHOKE

Panzanella, Saffron Rouille, Creole Bouillabaisse

JASMINE RICE PILAF

Vin Chaud Cabbage, Smoked Turnips, Beurre Rouge

SEASONAL FRUIT SALAD INTERMEZZO

TROPICAL SNO-BALL

Key Lime "Cheesecake", Pineapple Granita, Lemongrass Syrup

135 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

SEARED DIVER SCALLOPS

Anchovy Crostini, Green Garlic Butter

BUTTER-POACHED HALIBUT

Mussels, Fennel, Saffron Rouille, Creole Bouillabaisse

ROASTED LAMB AU POIVRE

Sautéed Tatsoi, Shaved Radishes & Blue Cheese Vinaigrette

SORBET INTERMEZZO

WHITE CHOCOLATE & GRAPEFRUIT

White Chocolate Mousse, Vanilla Chiffon Cake, Grapefruit Sorbet

155 per guest
wine pairings available

COLD

PARAMOUNT CAVIAR SERVICE

Hybrid Sturgeon 85 / Imperial Osetra 110

CHILLED OYSTERS ON THE HALF SHELL

Accoutrements MP

“BLACKENED” TUNA CRUDO

Charred Okra, Pine Nut Butter, Lemon Basil Vinaigrette 26

CHEF EMERIL'S SALAD

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

TRUFFLE BURRATA

Truffle Vinaigrette, Toasted Baguette 28

SALMON TARTARE “TAGINE”

Toasted Pine Nuts, Preserved Kumquats, Amahari, Shabazi Cream 26

STEAK CARPACCIO

Champagne Sabayon, Caviar, Tellicherry Cracker 45

HOT

BACALAO CALDO VERDE

Kale, Fondant Potato, Chorizo Broth 26

SEARED DIVER SCALLOPS

Anchovy Crostini, Green Garlic Butter 32

LANGOUSTINE & RAVIOLIS

Louisiana Crawfish, Spring Peas, Shellfish Emulsion 36

EMERIL'S BBQ SHRIMP

Rosemary Biscuit 26

GULF SHRIMP GUMBO

Louisiana Rice 20

ANDOUILLE SAUSAGES AND BOUDIN

Collard Greens, Abita Onion Purée 24

TASSO-SPICED MUSHROOMS

Spaghetti ala Chitarra, Parmesan Espuma 19

MAIN

CAJUN-CRUSTED SALMON

Spiced Crouton, Caponata, Pecan, Creole Meunière 36

PAN-SEARED MARKET FISH

Stuffed Peppers, Parsley Aioli, Pimentão Sauce 39

CRISPY PORK BELLY

Sweet Potato, Tamarind Glaze, Green Chili Mole 40

BUTTER-POACHED HALIBUT

Mussels, Fennel, Saffron Rouille, Creole Bouillabaisse 45

ROASTED LAMB AU POIVRE

Sautéed Tatsoi, Shaved Radishes & Blue Cheese Vinaigrette 65

LOBSTER

Warm Potato Salad, Leek, Red Wine Gumbo Sauce 62

GRILLED FILET

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

WHOLE GRILLED BRANZINO

Crab Hushpuppies, Bitter Greens, Warm Remoulade, Smoked Trout Roe 65