

## SEASONAL

### Blue Crab

Cicada Calling Cucumber, Jalapeño Nage,  
Louisiana Goat's Milk Yogurt

### Koshihikari Rice

Crispy Chicken Skin, Brown Butter

### Turbot

Silver Queen Corn, Local Peppers, Chorizo,  
Tomato

### Rabbit

Gulf Shrimp, Chanterelles,  
Braised Rabbit, Vin Jaune

### Lamb

Carrot, Preserved Lemon, Ras al Hanout

### BLUE CORNFLOWER-LEMON BALM SORBET & LEMON VERBENA-FENNEL GRANITA

### Summer Bounty

Peach-Squash Sorbet, Marigold-Peach  
Semifreddo, Stone Fruit, Watermelon,  
Ponca Berry

...  
165

Wine Pairing

...  
100

## CLASSICS

### Smoked Salmon Cheesecake

Emeril's Reserve Caviar

### Oyster Stew

Foie Gras, Honshimeji Mushroom,  
Herbsaint

### Ravioli

Gulf Shrimp, Tasso Cream

### Potato Alexa

Mushrooms, Alliums, Truffle Butter

### Lobster

Buttered Leeks, Red Wine Gumbo

### Filet & Daube Glacé

Celeriac-Horseradish Purée, Mustards,  
Beef Jus

### MARIGOLD-VERBENA SORBET & WATERMELON GRANITA

### Banana Cream Pie

Banana Foster Caramel

...  
185

Wine Pairing

...  
130

## SUPPLEMENTAL

### Oysters on the Half-Shell

Accoutrements  
½ dozen / dozen MP

### Emerils Restaurant Reserve Caviar

Golden Osetra - 110 / Hybrid - 85

### Half Bottle Pairings

Kobal Muskat 'Extra Brut, Slovenia NV 30

Champagne Pierre Paillard 'Les Parcelles'  
Extra Brut NV 85

### Foie Gras Torchon

Seasonal Fruit Compote,  
Toasted Brioche 28

Château Doisy-Daëne 'Extravagance',  
Barsac 1997 50/1oz

### BBQ Shrimp

Rosemary Biscuit 24

Bespoke Vegetarian Options Available on Request

### \*\*CONSUMER ADVISORY\*\*

Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness, especially if you have certain  
medical conditions.