



DINNER

CRAB CRUSTED COBIA	49
<i>baby spinach sauté & citrus thyme beurre blanc</i>	
<i>Recommended Pairing: DOMAINE LES MESCLANCES <i>Mediterranee</i>, France, \$13/\$42</i>	
CAST IRON FILET MIGNON (gf)	52
<i>black angus beef, garlic mash, merlot glace de viande</i>	
<i>Recommended Pairing: HOURGLASS VINEYARDS - <i>HG III Proprietary Blend</i>, California, Napa, \$15/\$50</i>	
DUCK BREAST GUEYDAN (gf)	46
<i>roasted brussels & sweet potato, blackberry gastrique</i>	
PORK CHOP FORESTIERE (gf)	42
<i>over scallion mashed potatoes with local chestnut mushrooms</i>	
<i>Recommended Pairing: THE FABLEIST, California, Santa Barbara, \$14/\$50</i>	
HONEY BROILED SALMON	42
<i>with angel hair in prosciutto carbonara and broccolini romano</i>	
<i>Recommended Pairing: THE FABLEIST, California, Santa Barbara, \$14/\$50</i>	
EGGPLANT LUCILLE	42
<i>Louisiana crawfish, jumbo shrimp & fire roasted peppers, Cajun cream</i>	
<i>Recommended Pairing: JULES TAYLOR, New Zealand, Marlborouugh, \$12/\$42</i>	

20% Gratuity Added to Parties of 6 or More
One Check Per Table \$4 Sharing Fee Per Plate

Michael A. Dardenne, Executive Chef