

# EASTER SUNDAY

March 31<sup>st</sup>, 2024

RESTAURANT

## starter

### GRILLED ROYAL RED SHRIMP 'N GRITS

applewood smoked bacon-scallion butter;  
papa tom's stone ground grits

### THE LUMP CRABMEAT & BRIE SOUP

classic dakota

### DEVEILED EGGS & OYSTERS

crispy fried gulf oysters, creole deviled eggs;  
red chili-dill remoulade

### ROASTED LOIN OF LAMB

spring vegetable couscous, citrus-mint chimichurri;  
toasted pine nuts

### TOMATO-CUCUMBER-AVOCADO SALAD

local feta, butter lettuce, red onion,  
honey-lemon vinaigrette

## dessert

### PONCHATOUA CREPE

fresh strawberries, crème pâtissière,  
grand marnier butter

### JUDY'S COCONUT CAKE

crème anglaise

### BITTERSWEET CHOCOLATE SHEBA

salted caramel, candied pecans

### BANANAS FOSTER

our hamade vanilla ice cream; banana rum butter

### LEMON PUDDING CAKE

chantilly crème, blueberries

## entrée

### POACHED EGGS ON CRAB CAKES

sauce creolaise, brussels sprouts-yam hash;  
steen's brown butter vinaigrette \$65

### BRONZED FILLET OF GULF FISH

heirloom tomato, louisiana crawfish  
corn maque choux; arugula pesto \$70

### HERB-SEARED CHICKEN CARBONARA

airline-cut breast; fresh pasta,  
pancetta, parmigiano reggiano \$65

### ROASTED BEEF TENDERLOIN

creamer potatoes, haricots verts,  
sauce béarnaise \$77

### VEAU DU CHAMPIGNON

brabant potatoes, wilted spinach, bacon;  
truffled wild mushrooms a la crème \$75

main course pricing includes the starter and dessert selection

## easter libations

### TYLER STREET

tito's vodka, saint germain, domaine de canton,  
lemon juice, angostura orange bitters \$16

### BARREL AGED MANHATTAN

woodford reserve, antica vermouth, angostura bitters \$17

### MARGARITA

don julio blanco, solerno, cardamaro, agave \$16

### MIMOSA

prosecco, orange juice \$12