

Mothers' Day

Sunday, May 9th, 2021

starter

SPICED GULF SHRIMP REMOULADE
fried green tomato, pickled peppers

THE CRABMEAT & BRIE SOUP
classic Dakota

CROQUE MADAME
*cured country ham, fried yard egg,
triple cream, brioche; raspberry jam*

GREEN GODDESS SALAD
*butter lettuce, vidalia onion, cucumber,
heirloom tomato, avocado*

CRISPY OYSTER ROCKEFELLER
*roasted fennel-creamed spinach,
pernod hollandaise, smoked bacon*

dessert

SABAYON & BERRIES
brown butter sugar cookie

MRS. JUDY'S COCONUT CAKE
crème anglaise

THE WHITE CHOCOLATE BROWNIE
vanilla ice cream, two chocolate sauces

LEMON PUDDING CAKE
chantilly crème, blueberries

DARK CHOCOLATE PATÉ
candied pecans, salted caramel

entrée

CRAWFISH FLORENTINE CREPE
*neuske's bacon-caramelized onion frittata,
garlic-white cheddar grits;
brabant potatoes \$50*

BRONZED REDFISH AMANDINE
*steen's brown butter vinaigrette,
toasted almonds, fresh green beans,
sweet potato hushpuppies \$56*

PAN-FRIED SOFT-SHELL CRAB
*panko-crusted; charred tomato butter,
creole shrimp-andouille succotash \$59*

BEEF TENDERLOIN AU BÉARNAISE
*chive-buttermilk-whipped yukons,
lemon-garlic broccolini \$60*

VEAL PICCATA
*herb-lemon-caper beurre blanc,
fresh pasta; asparagus \$58*

MAIN COURSE PRICING
INCLUDES THE STARTER AND DESSERT SELECTION

drink of the day

REGINA MADRE
prosecco, grapefruit, cranberry \$11

wines by the glass

whites

GUNDERLOCH (REISLING) 9

CHÂTEAU SOUCHERIE ANJOU (CHENIN BLANC) 11

CHÂTEAU FONTENILLE (SAUVIGNON BLANC & SEMILLON) 9

LAFAGE "NOVELLUM" (CHARDONNAY) 11

GIULIANO ROSATI PINOT GRIGIO 9

rosé

CHÂTEAU PUECH-HAUT (GRENACHE, CINSULT) 12

reds

DI BOSSI CHIANTI CLASSICO (SANGIOVESE) 11

DECOY "LIMITED" RED BLEND 10

JOSEPH DROUHIN (PINOT NOIR) 11

CAYMUS-SUISUN PETITE SIRAH 15

POSTMARK CABERNET SAUVIGNON 14

AGUIJÓN DE ABEJA MALBEC 10

bubbly

BILLECART-SALMON BRUT (CHAMPAGNE) 18

DECOY BRUT CUVÉE SPARKLING 9

DOPFF & IRION (SPARKLING ROSÉ) 11

5.9.21

CRAFT COCKTAILS

DAKOTA "76" 14

remy martin cognac, lemon, egg white

MOSCOW MULE 12

fito's, ginger syrup, lime, ginger beer

SAZERAC 12

remy martin, bulleit rye, psychaud, angostura, TDS

MARGARITA 16

herradura, grand marnier, angostura, agave

SMOKED OLD FASHIONED 15

buffalo trace, "TDS", angostura, orange peel

POMEGRANATE COSMO 12

fito's, pomegranate syrup, pama