

MOTHERS' DAY

May 12th, 2024
RESTAURANT

starter

GRILLED ROYAL RED SHRIMP 'N GRITS

*pancetta-scallion butter;
papa tom's stone ground grits*

THE LUMP CRABMEAT & BRIE SOUP

classic dakota

DEVEILED EGGS & OYSTERS

*crispy fried gulf oysters; red chili-dill remoulade;
creole deveiled eggs, smoked bacon*

SEARED DUCK BREAST

*roasted yukon fingerling-baby arugula salad;
pickled pepper vinaigrette; cherry gastrique*

LOUISIANA STRAWBERRY SALAD

*spring greens, three maids dairy feta,
candied pecans; strawberry-poppysseed vinaigrette*

dessert

PONCHATOUA CRÊPE

*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

blueberry coulis, chantilly crème

entrée

FRIED GREEN TOMATOES FLORENTINE

*poached eggs, creamed spinach, crabmeat,
dill hollandaise; yam hash; prosciutto and melon \$65*

BRONZED FILLET OF GULF FISH

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

HERB-SEARED AIRLINE-CUT CHICKEN

*spring pea-truffled risotto,
citrus beurre blanc \$65*

ROASTED BEEF TENDERLOIN

*creamer potatoes, haricots verts,
sauce béarnaise \$78*

VEAL SALTIMBOCCA

sage-brown butter gnocchi, wilted kale \$75

main course pricing includes the starter and dessert selection

libations

TYLER STREET

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

DAKOTA 75

*wonderbird gin, citrus,
billecart-salmon "brut reserve" meringue \$15*

CHILI PINEAPPLE MOJITO

probitas rum, agave, chili water, pineapple syrup, mint \$16

PONCHATOUA SMASH

makers mark, strawberry syrup, lemon, basil syrup, \$14