

Soups and Salads

Andalusian Gazpacho

\$10

Refreshing soup of tomatoes & vegetables finished with Sherry vinegar, XVO, croutons
Torre Oria, Cava

Caesar Salad

\$12

Crispy romaine, shaved parmigiano, poached egg, white anchovies, croutons
Joseph Drouhin, Chardonnay

Soup of the Day

MP

Chef's daily preparation with local vegetables
Domaine Plouzeau Touraine, Sauvignon Blanc

Goat Cheese Salad

\$12

Arugula, goat cheese, cherry tomatoes, apples allumettes, Steen's Cane vinaigrette
Chateau de la Greffière, Chardonnay

Cold Tapas

Marinated Olives

\$8

Fresh herbs, preserved lemons, XVO
Paco & Lola "Celebration", Albariño

Anchovy Boqueron

\$12

Sun-dried tomato, pesto, rustic grilled bread
Vina Nora, Albariño

Hot Tapas

Manchego Cheese Flambé

\$14

Prepared table side with Tequila
Lola, Chardonnay

Wild Mushroom Alejo

\$16

Roasted garlic, butter and white wine
Joseph Drouhin, Chardonnay

Fabada

\$12

Baby lima beans, artichoke, sun-dried tomatoes and preserved lemons
Amici, Chardonnay

Patatas Bravas

\$10

House-made spicy marinara & garlic aioli
Clos des Fous, Rose'

Duck Fat Fries

\$12

House-cut fries, crumbled Manchego cheese
Mouton Noir, Cabernet Sauvignon

Boards

Classic Cheese

\$26

Imported & Domestic cheese, fig jam, nuts, seasonal fruit served with a toasted baguette
Champagne Drappier Carte D'or Brut

Charcuterie

\$28

House-made pate & Imported cured meats, pickled local vegetables, olives, creole mustard
Domaine St. Damien Vieilles Vignes, Gigondas

Small Plates

Gambas al Ajillo Jumbo Gulf shrimp, garlic, lemon, parsley, XVO <i>Serenello, Prosecco</i>	\$16	Charbroiled Oysters Louisiana oysters, garlic parmesan butter <i>Almacita, Brut</i>	MP
Octopus a la Plancha Cauliflower puree, capers and brown butter <i>La Garenne, Sauvignon Blanc</i>	\$16	Ceviche Local fish or seafood, Chef's daily preparation <i>Paco & Lola "Celebration", Albariño</i>	MP
Carpaccio de res Filet mignon, arugula, red onions, parmigiano, capers, truffle sauce <i>Domaine de la Solitude, Côtes du Rhône</i>	\$19	Duck Confit Raspberry fig demi-glace, roasted cauliflower, quinoa salad <i>Joseph Drouhin, Bourgogne Blanc</i>	\$25
Mussels Fra Diavolo White wine, marinara, parsley, shallots <i>Joseph Drouhin, Chardonnay</i>	\$14	Crawfish Crepes Goat cheese, Chardonnay creole sauce <i>Vina Nora, Albariño</i>	\$18
Lamb Lollipops Grilled knob of tender lamb at end of long bone <i>Mouton Noir, Cabernet Saugignon</i>	\$20	Baked Goat Cheese Tomato marmalade, marcona almonds, membrillo <i>Joseph Drouhin, Bourgogne Blanc</i>	\$14

Entrees

Chicken Pontalba Airline chicken breast, wild mushrooms, brabant potatoes, Crystal hollandaise <i>Domaine Plouzeau Touraine, Sauvignon Blanc</i>	\$30	Local Fish Especiales Chef's choice of local fresh fish prepared daily <i>La Garenne, Sauvignon Blanc</i>	MP
Steak Frites Grilled rib-eye, duck fat fries, creamed spinach, Port reduction <i>Vina Maitia Weon, Carignan</i>	\$45	Chef's Homemade Pasta Chef's daily preparation <i>Domaine de la Solitude, Côtes du Rhône</i>	MP

Desserts

Louisiana Seasonal Berry Cobbler
White Chocolate Bread Pudding
Maker's Mark Caramel Sauce
Mascarpone Lemon Ice Box Pie
Flourless Chocolate Cake
Creme Anglaise

After Dinner Drinks

French Press Coffee
Sherry
Port