

Seasonal Specials

Terrine of Wild Boar

*Set atop Mesclun Greens, Garnished with
Creole Mustard, Bread & Butter Squash Pickles
And Buttered Crostini*

\$8

Frutti di Mare (Fruit of the Sea)

*Rich Shellfish Stew, Teeming with Shrimp,
Oysters, Crawfish & Jumbo Lump Crabmeat,
Finished with Butter and Fresh Herbs,
Garnished with Arancini*

\$28

Linguine alla Cacciatora di Cinghiale (Hunter of the Boar)

*Wild Boar, Braised in Red Wine & Rich Stock,
Tossed with Linguine, Mushrooms, Leeks and
Oven Roasted Tomatoes,
Garnished with Shaved Manchego*

\$24

Gulf Fish Rockefeller

*Grilled Gulf Fish Topped with Oysters,
Poached in a Creamy, Spinach Sauce with
Garlic & Bacon, Served with a
Yukon Gold Potato Cake*

\$28

