

AUGUST

We Live to Eat
Restaurant Week

Appetizers

Washington Parish watermelon **gazpacho**
Covey Rise cucumbers, pickled red onion, mint

salad of grilled Chilton **peaches**
aceto balsamico, basil pesto, bacon crisp, whipped ricotta

pâté de campagne of La Provence pork
pickled wild mushrooms and seasonal marmalades

Main courses

crispy Mangalitsa **pork belly**
Creole cream cheese dumplings, agrodolce mustard greens, tomato confit

pan seared Gulf **sheepshead**
Silverqueen corn custard, succotash, tomato vinaigrette

brandade de morue
ravioli nero, mint persillade, and soffrito marmalade

Dessert

tart of local celeste **figs**
brown butter and bourbon ice cream

milk chocolate peanut butter **croquant**
salted caramel and McEwen's buttered popcorn ice cream

house made **ricotta** custard,
candied citrus, toasted brioche, local pecans, and Aleppo honey

20.11

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fromage de tête

Mangalitsa pork with Covey Rise greens and cherry mustard

Taggiasche olive crusted Gulf **sheepshead**
roasted eggplant and sweet peppers

slow-cooked breast of **veal**

Creole cream cheese dumplings, wild mushrooms and baby
turnips

Milk chocolate peanut butter **croquant**

salted caramel and McEwen's buttered popcorn ice cream