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Louisiana Seafood
Restaurant Week

Lunch Menu

First Course
Baby Cabbage Salad
golden raisins, parmesan, almonds, truffle vinaigrette

Main Course
Fig and Goat Cheese Pizza
balsamic reduction, arugula

\$20

Dinner Menu

First Course
Truffled Vichyssoise
Louisiana crab and caviar

Main Course
Grilled Flat Iron Steak
rustic potatoes, braised greens, pork belly lardons

Dessert
Peaches and Cream
Georgia peaches with Smith's local cream

\$35