

We Live to Eat

Restaurant Week Lunch

Creole Gumbo

Local Oysters, Shrimp, Crab, Tasso, Smoked Andouille

Watercress and Apple Salad

Candied Walnuts, Maytag Blue Cheese, Pickled Onions, Bourbon Soaked Raisins and Dijon Mustard Vinaigrette

The Theodore

Our Tribute to the Turkey Poulet

Flash Fried Oysters, Applewood Smoked Bacon, Grilled Turkey Breast, Swiss Cheese, Black Pepper Country Gravy, Southern Slaw, Dill Pickles, on Leidenheimer French Bread

Lemon and Garlic Braised Lamb Shank Ragout

Tossed with Housemade Pappardelle, Fresh Tomato, Wild Arugula, Toasted Hazelnuts

Grilled Gulf Tuna

Over Cucumber, Tomato and Onion Salad, Avocado Sesame-Cane Vinaigrette

Selection of Mini Pastries

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Restaurant Week Dinner

BLUE CRAB BISQUE

MINI CRAB SALAD WITH CRISPY BUTTERNUT SQUASH

ZINFANDEL BRAISED VEAL CHEEKS

*GRILLED COUNTRY BREAD, LE CLERON TRIPLE CREAM SOFT RIND CHEESE,
ONION MARMALADE, PARSLEY SALAD*

ROASTED GROUPE

POBLANO PEPPER AND LUMP CRAB STUFFING, WHITE BEAN STEW, HABANERO BÉARNAISE

MARINATED HALF POUSSIN

*CRISPY FRIED YOUNG CHICKEN, GARLIC MASHED POTATOES, SOUTHERN GREENS, COUNTRY
GRAVY*

GRILLED DOUBLE CUT PORK CHOP

OYSTER-ARTICHOKE-POTATO GRATIN, SAUTÉED EXOTIC MUSHROOMS, GREEN TOMATO RELISH

PINEAPPLE SPICED RUM CAKE

COCONUT ICE CREAM, AMARENA CHERRY SAUCE

OR

BLACK OUT CAKE

A SALUTE TO MCKENZIE'S BAKERY

CHOCOLATE CRUMB CAKE, VALHRONA CHOCOLATE PUDDING, RASPBERRY SORBET