

 **MATINEE MENU** 

Tuesday to Friday / 3 :00 – 5 :00 PM

SOUPS

Soupe du Jour -10-

APPETIZERS

Escargots au Beurre d'Ail -12-

Sautéed Snails with Garlic and Parsley Butter

Burrata -13-

*Burrata, Roasted Beets, Sunflower Seeds, Heirloom Tomatoes,
Olive Oil, Fig Reduction*

Pâté de Faisan -12-

Pheasant Pâté with French Cornichons and Mixed Greens

Cheese Board -16-

Cocktail Shrimp -9-

ENTREES

Salade “Cacao”

Grilled Salmon or Wild Shrimp -17-

Field Greens, Tomatoes, Hearts of Palm, Goat Cheese, Golden Raisins, and Walnuts, Herb Mustard Dressing

Asparagus Ravioli -18-

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Creole Tomato Sauce

Shrimp Ravioli -23-

*Grilled Brown Shrimp on a Bed of Wild Mushroom Ravioli,
Shaved Parmesan, Creole Tomato Sauce*

No Substitutions Please *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

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