

AUGUST

SAMPLE DINNER MENU

COLD APPETIZERS

Organic greens with pumpkin seed brittle, Point Reyes blue cheese and pumpkin seed oil vinaigrette

Foie gras prepared three ways

Salad of *heirloom beets*, crab meat, cherry wood bacon, mizuna, and quail eggs with black-eyed pea croutons

Local vegetable "*chop salad*" with champagne herb vinaigrette

WARM APPETIZERS

Hand-made potato *gnocchi* tossed with blue crab and Perigold truffle

P&J Oysters: crispy fried with Louisiana caviar "ranch dressing," pepper seared with truffle spoon bread, horseradish crusted

Acorn squash "mezze luna" with chestnuts, local satsuma and fennel

Gumbo "z'herb" slow poached yard egg, swiss chard, ham hock broth

FISH AND SEAFOOD

Crispy-seared *scallop* "bourride" picholine olives, shaved garlic and rouille

"Breaded" *speckled trout* Louisiana crab, white shrimp, toasted almonds and sauce mousseline

Pan roast *sablefish* truffled potato, fine herbs and winter vegetables

Continued on the next page
This menu is only a sample as it is evolving daily.

FOWL

Sugar and spice *duckling* with stone ground grits, roasted duck foie gras and candied quince

Roast breast and slow cooked leg of Label Rouge *chicken* tempura dates, piquillos and smoked paprika

MEAT AND GAME

Prime filet of beef

with oxtail marmalade, porcini mushrooms and smoked marrow

Herb crusted *veal chop* "Milanese"
oven roast tomatoes, saffron risotto and gremolata

Whole-roast *rabbit* "cassoulet"
white beans and Jacob's andouille

5 COURSE TASTING MENU

Warm salad of *pieds du cochon*, veal sweetbreads, hearts of palm and black truffle
Marquis de Perlade, Pierre Sparr, Brut, Alsace, Sparkling, N.V.

Yard egg raviolo with brown butter and sage
Pinot Blanc, Robert Foley, Napa Valley, 2007

Lacquered Berkshire *pork belly* with Louisiana *crawfish*, olives and blood orange
Bourgogne, "Laforet," Joseph Drouhin, 2006

Slow-braised Kobe *beef short rib* rapini, baby root vegetables and rösti potato
Cabernet Sauvignon, Ehlers Estate, St. Helena, Napa Valley, 2005

Napoleon of nougatine with *Valrhona chocolate* bavarois and salted toffee ice cream
Orange Blossom Muscat, "Essensia," Quady, Madera, 2005

JOHN BESH "DEGUSTATION"

Menu designed nightly by Chef Besh and paired with extraordinary wines.

Due to the complexity and length of this menu we ask
that only the entire table participate.

Please allow at minimum 3 hours for dinner

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AUGUST

SAMPLE LUNCH MENU

APPETIZERS

Organic greens with pumpkin seed brittle, Point Reyes blue cheese and pumpkin seed oil vinaigrette

Crispy seared *scallop* in “carpione”
blood orange, picholine olives and preserved lemon

Assortment of house made charcuterie:
pâté de campagne, *duck liver mousse* and Berkshire *pork rilette*

The French *crawfish* boil “façon chez bruno”
brandy, black truffle and Smith’s cream

Crispy fried *P&J oysters* with blue cheese and butter-milk dressing

Gumbo “z’herb”
slow poached yard egg, swiss chard, ham hock broth

MAIN COURSES

“Breaded” *speckled trout*
with jumbo lump crab, white shrimp and almonds

Crispy seared *sablefish*
truffled potato, fine herbs and winter vegetables

Pan roast tournedos of *beef* saffron risotto, gremolata

Whole roast *cochon de lait*
Anson Mills grits, cipollini and blackberry mustard

Lacquered breast of Label Rouge *chicken*
with piquillos stewed in garlic, pimenton and dates tempura

Crawfish and fresh cheese tortelli
cherry wood bacon, sweet tomatoes and artichoke

DESSERTS

Ponchatoula *strawberry* “shortcake”
warm citrus scone and buttermilk ice cream

Crème brûlée with berries
stewed in red wine and almond biscotti

Spielweger *chocolate torte*
with blood orange sorbet

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SAMPLE DESSERT MENU

A SOUTHERN CHEESE PLATE

Bittersweet Plantations Fleur de Teche, Ryals Dairy goat milk feta,
Meadow Creek Dairy Grayson and Mountaineer

SATSUMA CREPE "SUZETTE"

with pistachio savarin and brown butter ice cream

TRIO OF CHOCOLATE

white chocolate and cherry sorbet, bittersweet paté
and milk chocolate bavarian

PÈRE ROUX'S BANANA RUM CAKE

with Creole cream-cheese icing

WINTER "AMBROSIA"

local citrus in lemongrass with crème fraîche
and meyer lemon sorbet

NAPOLEON OF NOUGATINE

with Valhrona chocolate bavarois and salted toffee ice-cream

DESSERT WINES

NIVOLE MUSCATO D'ASTI

LATE HARVEST SAUVIGNON BLANC, HONIG, NAPA VALLEY, 2006

BEERENAU SLESE, "MESSIDOR," GUNDERLOCH, 2005

SAINTE-CROIX-DU-MONT, CHÂTEAU LA RAME

SAUTERNES, CHÂTEAU LES JUSTICES, 2003

ORANGE BLOSSOM MUSCAT, "ESSENSIA," MADERA, 2005

VIDAL ICEWINE, INNISKILLIN, NIAGARA PENNINSULA, 2005

PORTS AND SHERRY

WARRES 10 YEAR TAWNY

WARRES 1989 "QUINTA DE CAVIDINHA"

NIEPORT, LBV 1999

CROFT, RUBY RED

BROADBENT 1997

BROADBENT 5 YEAR MADEIRA

BROADBENT 10 YR MADEIRA, MALMSEY

PEDRO XIMENEZ, DIAZ BACCO

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