

*from the Oyster Bar:*

Oysters on the half shell (1/2 dz.):

Apalachicola (FL) 9

Raspberry Point (PEI) Beau Soleil (NB) Savage Harbour (PEI) 13

Fresh Gulf shrimp cocktail with old-fashioned cocktail sauce 10

Guadalupe Special 45

*Today's Libation:* Casino #2 10

**APPETIZER**

Blue Crab and Sweet Corn Chowder 11

Beef Carpaccio

Shaved Parmesan, Arugula and Horseradish Sauce 11

Stone Ground Baked Grits

Country Ham, Mushrooms, Fresh Thyme and Parmesan 10

Friture de la Mer

Snapper, Gulf Shrimp, Oysters, Peppers and Sauce Rémoûlade 14

Grilled Beef Paillard

Local Tomato Salsa with Avocado, Jalapeño Cornbread and Cilantro 10

Pork Belly simmered in Bourbon

Creamed Corn and Chanterelles with Sorghum Gastrique 13

Fried Chicken Livers

Scrambled Farm Egg Salad with Spinach and Bacon Vinaigrette 10

Grilled Gulf Shrimp

Roasted Peppers, Olives and Preserved Lemon 14

Fried Okra with Black Peppercorn Ranch Dressing 8

Jumbo Lump Crabmeat and Avocado Salad

Cherry Tomatoes and Lettuces with Sherry Vinaigrette 13

Bibb Lettuces

Cucumbers, Cherry Tomatoes, *Belle Chèvre* Goat Cheese and Grenache Vinaigrette 12

**MAIN COURSE**

Sautéed Pork Scaloppine

*Anson Mills* Creamy Grits, Fried Green Tomatoes and Spicy Pepper Aioli 26

Wild Alaskan King Salmon

Olive Oil and Basil Crushed Potatoes with Tomato and Zucchini 30

Gulf Red Snapper

Summer Succotash with Sweet Corn, Okra and Field Peas 31

*Fish selections are available simply grilled with herbs, lemon and olive oil.*

Duck Breast Risotto

Foie Gras, Mushrooms, Spinach and Red Wine 28

Grilled Colorado Lamb Chop and Leg

*Richard Olney's* Eggplant Gratin, Blistered Cherry Tomatoes and Tapenade 30

*Meyer Ranch* Flat Iron

Butterbean Ragoût, Red Creamer Potatoes, Roasted Shallots and Ham Hock Broth 27

*Meyer Ranch* Beef Tenderloin

Spinach, Béchamel and Breadcrumb Gratin with New Potatoes Roasted in Duck Fat 36

August 28, 2010

***We will be closed for our annual vacation next week, August 31<sup>st</sup> through September 4<sup>th</sup>.***

***Please visit our sister restaurants, Bottega and Chez Fonfon.***

***We will re-open Tuesday, September 7<sup>th</sup>.***

**Trip Hartselle  
JT McKissack  
Chefs de Cuisine**