

Warm Burrata  
with ratatouille relish,  
fleur de sel, and crostini  
7

Chicken Foie-Lipop  
foie gras stuffed chicken  
with truffle aioli  
9

Chilled Crab Claws  
with grapefruit-rosemary vinaigrette,  
ginger scallion relish, & chili oil  
9

Prince Edward Island Mussels  
with smoked tomato broth, manchego,  
sweet peppers, & ciabatta crouton  
10

French Onion Soup Dumplings  
with gruyere & crouton  
11

Parisian Gnocchi  
with jumbo lump crab,  
sweet potato, & mead  
12

Raclette Cheese  
toasted & melted off the wheel  
with seasonal accoutrements  
30

Coq Au Vin Fried Chicken  
with roasted baby carrots  
and bacon & mushroom pan sauce  
18

Seared Duck Breast Salad  
with poached pear,  
pecans, & parmesan  
19

La Poisson Belle Époque  
Gulf fish with crispy kale,  
sauce vierge, & olive butter  
20

Lamb Loin Chops  
with creamy jalapeño grits,  
shaved raw vegetable salad,  
& lemon caper sauce  
30

Ribeye Filet  
with gorgonzola & mushroom  
stuffed hash brown  
& marinated tomato salad  
28

Crevettes Au Capres  
Grilled head on gulf shrimp  
with farro, caramelized vegetables,  
& spicy honey glaze  
22



# BELLE ÉPOQUE

Executive Chef Hayley Vanvleet