

# CAFE DUPONT

september 14, 2021

## Artisan Cheese Plate 22

point Reyes blue | imperial brie | comtè | 18 month beemster gouda | thomasville tomme

## Compressed Watermelon Salad 12

butter crunch lettuce | compressed watermelon | candied pecans | belle chevre | strawberry vinaigrette

## Seared Foie Gras 24

orange fresca goat cheese tart | port poached pears | strawberry & blackberry compote

## Cafe Dupont Charcuterie 26

foie gras torchon | duck breast pastrami | pork belly | fried farmer's egg | pork rillettes

## New York Strip Beef Carpaccio 15

horseradish crème fraîche | lemon infused oil | comtè | fried capers

## Fried Gulf Shrimp & Okra 18

cayenne beurre blanc | horseradish crème fraîche | soy glaze

## Baked Triple Creme French Brie 17

apricot chutney | eastaboga honey | compressed pears

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## Duet of Grilled Double Pork Tenderloin & Pork Belly 38

sous vide butternut squash | sautéed broccolini | peach compote

## Grilled Highland Blue Salmon 34

mcewen & sons yellow grit cake | sauce buerre rouge | grilled heirloom tomatoes

## Farm-to-Table Vegetable Tasting 25

fried green tomato | fried okra | asparagus | broccolini | carrots | zucchini | eggplant

## Prime Beef Tenderloin 57

potato gratin | shaved summer truffles | chanterelle ragout | glazed brussels sprouts

## Seared Large Sea Scallops 43

braised black lentils | brown butter vinaigrette | butternut squash | fried leeks

## Braised Mississippi Rabbit & Grilled Rabbit Tenderloin 35

olive oil poached fingerling potatoes | terra preta arugula | roasted parsnip

## Buttermilk-Fried Joyce Farms Chicken Breast 28

truffled creamed potatoes | lemon beurre blanc | grilled asparagus

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