

CAVAN

Fall 2017

STARTERS

BOUDIN TATER TOTS 10

cranberry mustard

ALLIGATOR CHILI 9

creme fraiche,
smoked cheddar,
hot sauce z'herbes

CHARCUTERIE 18

daily selections,
house mustard

OYSTER & BACON CHOWDER 14

absinthe cream

RAW HALF DOZEN 14

Southern Belle oysters,
curry cocktail,
pickled pumpkin mignonette
(add caviar +6)

MARINATED CRAB CLAWS 14

satsuma aioli, baba ganoush,
cilantro

SALMON POKE TACOS 15

crispy wonton, avocado

SUNFLOWER SEED "RISOTTO" 12

roasted mushrooms,
local greens

CORN FRITTERS 7

honey butter

SPICED CARROT SALAD 12

baby kale, LA citrus,
buttermilk dressing

ENTREES

DUCK BREAST 26

pastrami cured,
purple choucroute,
apple cider demi glace

PECAN CRUSTED SCALLOPS 29

green bean amandine,
brown butter powder

TURTLE CARBONARA 23

garfish tasso, choupique caviar

PUMPKIN SPICE JERK FISH 26

sweet potato hash, pepitas,
"rumpkin" beurre blanc

'HEAD TO TAIL' WHOLE FISH M.P.

frissee, satsuma vinaigrette,
roasted root vegetables

FRIED OYSTER CAESER 21

local greens, anchovies,
pecorino

SATSUMA BBQ SHRIMP 26

smoked cheddar cheese grits,
charred peppers & onions

CAVAN DOUBLE STACK 15

american cheese,
comeback sauce, sazerac bbq
(triple +3)

PORK CHOP 26

roasted pumpkin,
baby lima beans

3 COURSE PRIX FIXE

APPETIZER

TRUFFLED PORK SKINS
porcini salt, cane syrup

ENTREE

CHICKEN FRICASSEE
wild mushrooms,
popcorn rice

DESSERT

SATSUMA FLOAT
key lime ice cream,
satsuma cream soda

\$46

SIDES

BRAISED GREENS 8
BABY LIMA BEANS 8
OLD BAY WEDGE FRIES 6
SWEET POTATO DINNER ROLL 6
ROASTED ROOT VEGETABLES 8

EXECUTIVE CHEF

Nathan Richard

BAR DIRECTOR

Noelle Wilcox

SOUS CHEF

Mason Simon

SOUS CHEF

Andrew Lu