

## STARTERS

boudin tator tots with  
champagne mustard 10

salmon poke tacos with avocado  
and crispy wonton 15

charcuterie plate with  
champagne mustard 18

split pea soup with smoked ham hock  
and buttermilk creme fraiche 9

sunflower seed "risotto"  
with roasted mushrooms and  
local greens 14

wild mushroom salad with  
local greens, goat cheese,  
candied pecans and charred sweet  
onion vinaigrette 12

corn fritters with honey butter 7

## NYE PRIX FIXE

choose three courses 54  
wine pairings +21

## AMUSE

foie gras cheese cake with  
choupique caviar, absinthe gulee

## FIRST

black eyed pea & pork gumbo with  
collard green rice

baby kale salad with quinoa,  
broccoli, cauliflower, citrus and  
candied walnuts

## SECOND

coal roasted duck breast with  
smothered cabbage and amaretto  
glaze

seven fish court bouillion  
with crab fat wild rice and  
lobster veloute

## THIRD

champagne cheese cake with  
strawberry pearls

black forest gâteau with  
cherry bounce



## ENTREES

flat iron steak with  
parmesan salted fries,  
bourbon steak sauce 24

pan roasted chicken breast  
with root vegetables and  
truffle gravy 24

gingerbread jerk rubbed fish  
with sweet potato hash,  
ginger snap, egnog beurre  
blanc 26

cavan double stack with  
american cheese, comeback  
sauce and sazerac bbq 15

satsuma bbq shrimp with  
smoked cheddar grits,  
charred peppers and onions 24

pork chop with collard greens  
and amaretto sweet & sour 26

## DESSERTS

sweet corn panna cotta 7

s'mores 7

key lime pie 7

apple cider pie 7

# CAVAN

Executive Chef **NATHAN RICHARD**  
Sous Chefs **MASON SIMON & ANDREW LU**  
Bar Director **NOELLE WILCOX**

## HISTORY OF THE BUILDING

Edward James Cockerton built this mansion in 1881 while working as a clerk under Louisiana Treasury Secretary John Burke. Later, New Orleans Superintendent of Police Frank T. Mooney, noteworthy for courageously accepting the role after his predecessor was gunned down, resided in the house with his family from 1911 until 1953. The Mooney family was prominent in the social community, known for hosting debutante balls and the like in what is now Cavan's main dining room. The building is listed as the Cockerton House on the Historic Landmarks Commission's register of national historic places. All of the architectural elements of the building are original and were kept intact and painstakingly restored. The "beautiful deterioration" that has naturally occurred over the past 135 years highlights the storied history and romanticism of this building – one of the first plantation homes in this area – and the Touro Bouligny neighborhood in which Cavan resides.

## THE NAME "CAVAN"

The name Cavan is an homage to owner Robért LeBlanc's maternal Irish ancestry. His great-great-grandfather, Terrence Smith, was born an orphan in County Cavan, Ireland in 1858. At eight years old, Terrence immigrated to America and became a sailmaker on the docks of the Mississippi River. At fourteen, he started a stevedoring company in the Irish Channel, where he eventually settled and raised his family – just a few hundred yards from our restaurant's current location. The business that Terrence started was built up into a group of companies that still operates today, now known as Cooper/T. Smith and Sons. Robért attributes his love of family, friends and community to the experiences he shared with the Smith side of his lineage, which all started with Terrence.

Thus, the name Cavan is a two-fold homage; first, to the place from where LeBlanc's Irish ancestry comes, and second, to the New Orleans neighborhood in which his family started out, and in which our restaurant was established over a century and a half later.

## PARKING

Cavan has 22 designated parking spaces for our dinner guests, from 5pm until 2am nightly, located in the parking lot directly across the street from our entrance. This lot is owned by the non-profit organization WRBH 88.3 FM, Reading Radio for the Blind & Print Impaired. Free street parking can also be found along Magazine Street and on surrounding streets including Constance, Antonine, Camp and Amelia. We politely request that guests do not park in Harry's ACE Hardware spaces.

## RAW FOOD WARNING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

