

Culinaria Brunch

August 10th - 24th
\$25 per person

FIRST COURSE *Choice of*

PIGS IN A BLANKET

puff pastry, andouille sausage, everything seasoning, mustard sauce

CRAWFISH CORNBREAD

honey wallflower butter

SECOND COURSE *Choice of*

HOT CHICKEN & HALF A WAFFLE

fermented hot honey, honey cajun butter

SHRIMP AND GRITS

charred corn, cajun butter

STEAK FRITES AND EGGS

10oz. Denver cut, two eggs your way, frites
+\$20

RESTAURANT
Claudine

Culinaria Dinner

August 10th - 24th
\$55 per person

FIRST COURSE *Choice of*

CRAWFISH CORNBREAD
honey wallflower butter

BLUE CRAB BEIGNETS
champagne vinegar gastrique

SECOND COURSE *Choice of*

WARM RATATOUILLE SALAD
arugula, sweet vinaigrette dressing

FRENCH ONION SOUP
carmalized onions, 16 hour veal broth,
melted gruyere and swiss, toasted baguette

THIRD COURSE *Choice of*

BONE-IN ROASTED CHICKEN BREAST
pan gravy, pomme puree

SNAPPER
seared red snapper, citrus beurre
blanc, steamed rice

DENVER STEAK
10 oz. Denver Steak cut, red wine
reduction sauce, pomme puree **+\$20**

RESTAURANT
Claudine