

RESTAURANT *Claudine*

Culinaria Restaurant Week

\$30 per person

Petit Bouchées

choice of:

BLUE CRAB BEIGNET

champagne vinegar gastrique

GRANDMA'S CORN BREAD

smoked wallflower butter

Salades

choice of:

HEIRLOOM SALAD

green goddess vinaigrette, seed crumble, pistachio

HOUSE SALAD

crumbled blue brie, house made french dressing, bacon

Plats

choice of:

FRENCH DIP

brie, onion jam, horseradish, au jus

GUMBO

shrimp, andouille, chicken, okra, rice

FRIED CHICKEN

fermented hot honey, pommes puree

CHEF DE CUISINE

Cassie Ramsey

GENERAL MANAGER

Brenda Carielo