

Petit Bouchées

CORN BREAD ... \$10
smoked wallflower butter

BLUE CRAB BEIGNETS ... \$19
vinegar gastrique

TROUT DIP... \$9
dill, chive, crackers

FROG LEGS ... \$12
chow chow remoulade

CHARBROILED OYSTERS... \$18
petiot butter

ESCARGOT CHAMPIGNON ... \$23
oyster mushrooms, cambozoloa, baguette

Salades

HOUSE SALAD ... \$9
crumbled blue brie, house made french dressing

HEIRLOOM SALAD ... \$13
green goddess vinegrette, seed crumble, pistachio

BLACKENED SHRIMP SALAD ... \$16
maque choux, house made ranch

Plats

FRENCH DIP... \$22
d'affinois, onion jam, horseradish, beefjus

GUMBO ... \$19
shrimp, andouille, chicken, okra

GULF FISH ... \$24
field pea succotash, turmeric & tarragon cream, chow chow

FRIED CHICKEN ... \$21
fermented hot honey, pommes puree

DUCK CONFIT ... \$27
pumpkin puree, glazed rainbow carrots, pecans

BONE-IN PORK CHOP ... \$39
roasted apple au poivre, limoncello haricot verts

SHORT RIB... \$42
turnip & potato puree, vinegrette greens, gremolata

RESTAURANT *Claudine*

CHEF DE CUISINE
Roland Gutierrez

GENERAL MANAGER
Brenda Carielo

SOUS CHEF
Cassie Ramsey