



THE GARDENS

à la Boucherie

Petites Bouchées

FRITES À LA HOLLANDAISE
ASPARAGUS À LA HOLLANDAISE
SQUASH BLOSSOMS

CÔTÉ RÉMOULADE
SALADE NOIRE ET BLEUE
SALADE DE TOMATES CRÉOLE

Les Salades

BLOOMSDALE SPINACH SALADE
roquefort. soft boiled egg. bacon. warm roasted cherry tomatoes.
ROASTED KALE SALADE
parmesan curd. blistered tomatoes. brioche. peccorino snow
ROASTED ARTICHOKE HEART SALADE
parmesan reggiano. local arugula. warm brown butter. preserved satsuma vinaigrette
WOOD CHARRED HAMACHI KAMA
green papaya salad. coconut avocado mousse

Seconde

CHILLED TIMBALE OF GULF CRAB
oven dried ratatouille. honeyed goat’s cheese. fine herbes salade
ROASTED POTATO GNOCCHI
lump crab. pastrami deris. fennel sauerkraut
HAMACHI CRUDO
charred peach. local pepper salad. refried avocado
MARROW BONE KING CRAB
deviled egg gribiche. smoked trout roe. shaved radish.
CHILLED CIOPPINO DE LA MER
hamachi. murder point oyster. jumbo lump crab. scallop.
saffron basil infused carbonated tomato water. popped parmesan

Les Petit Plat

GOAT’S MILK CRÈME BRÛLÉE
tarragon sugar. louisiana strawberries. hazelnut crunch
NDUJA BAKLAVA
FRIED GREEN TOMATO

LEMON THYME ROASTED LOBSTER
bleu cheese panna cotta. sourdough focaccia
GINGER CONSOMME
BEEF TARTARE



Les Plat Principal

MISO GLAZED BLACK COD
crispy rice cake. asparagus

JUMBO LUMP CRAB CAKE
haricots verts. crawfish beurre blanc

PAN SEARED GROUPER
charred cauliflower. roasted fingerling potatoes. creole sunshine sauce

PINK PEPPERCORN CRUSTED SEA BASS
whipped cauliflower. roasted beets. pomegranate gastrique

BUTTER POACHED LOBSTER
roesti potato. french onion creme fraiche. shaved fennel. hackleback caviar

DUCK CONFIT
creamed potato gnocchi. shaved brussel sprouts. salted cured torchon of foi gras

GRILLED PRIME RIBEYE
creamy potato croquette. haricots verts. smoked jus

GRILLED WAGYU BEEFF
sunchoke piave vecchio gratin. preserved lemon pepper broccoli

GRILLED PORK TENDERLOIN
smoked tomato butter curry. jeweled basmati rice. charred rapini

PAN ROASTED GULF FISH

GOAT CHEESE FIG ROULADEA

HALIBUT EN PAPILOTTE

Accompagner

STEAK FRITES
ROASTED FINGERLING POTATOES
CREAMY POTATO CROQUETTE

ASPARAGUS
PRESERVED LEMON PEPPER BROCCOLI
HARICOTS VERTS