



## **STARTERS**

**SOUP DU JOUR**  
STUDENT & CHEF INSPIRED  
5

**CRAWFISH BEIGNETS**  
JALAPEÑO JELLY, APPLE-FENNEL SLAW  
5

**FOIE GRAS ROULADE**  
SAUTÈRNES GELÉE, BRIÔCHE  
10

**GRIT & GOAT CHEESE SOUFFLÉ**  
OVEN ROASTED TOMATOES, ARUGULA PESTO  
6

**WINTER FLATBREAD**  
ROASTED BUTTERNUT SQUASH, SPINACH, RICOTTA, CANDIED PECANS,  
BALSAMIC GLAZE  
8

**CRAB RAVIOLI**  
ROASTED ASPARAGUS, SMOKED TOMATO BUTTER  
12

## **SALADS**

**WARM ENDIVE**  
PROSCIUTTO WRAPPED ENDIVE, CARAMELIZED GRAPEFRUIT, CANDIED PECANS,  
SHERRY VINAIGRETTE  
7

**THE WEDGE**  
DRIED CRANBERRIES, TOASTED WALNUTS, BACON LARDONS,  
BLUE CHEESE VINAIGRETTE  
6

**SPINACH**  
FETA, ORANGE, RED ONION, TOASTED ALMONDS, POMEGRANATE VINAIGRETTE  
6

## **ENTRÉES**

**MUSTARD & HERB ENCRUSTED FILET**  
**BLUE CHEESE POTATO GRATIN, ROASTED ASPARAGUS**  
*22*

**GRILLED BOAR CHOP**  
**WILD MUSHROOM BREAD PUDDING, CARAMELIZED BRUSSELS SPROUTS,**  
**BLACKBERRY GASTRIQUE**  
*26*

**BACON WRAPPED PORK TENDERLOIN**  
**MASCARPONE CHEESE GRITS, SAUTÉED KALE, MAPLE BEURRE BLANC**  
*14*

**DUCK CANNELLONI**  
**DUCK CONFIT, APPLES, GREEN PEPPERCORN MARSALA SAUCE**  
*18*

**TAPENADE ENCRUSTED SALMON**  
**BROCCOLINI & GOLDEN RASINS, WARM MEDITERRANEAN POTATO SALAD**  
*16*

**LOBSTER POT PIE**  
**TARRAGON PASTRY, SAUCE AMÉRICAINNE**  
*24*

**SWEET POTATO GNOCCHI**  
**ASPARAGUS TIPS, CHERRY TOMATOES, SPINACH, FENNEL,**  
**APPLE CIDER BROWN BUTTER**  
*12*

**CURRIED LENTIL CROQUETTES**  
**GRILLED VEGETABLES, FRESH PITA BREAD, YELLOW PEPPER KETCHUP**  
*12*

ALL GRATUITY AND OTHER DONATIONS WILL GO TOWARD THE L'ÉCOLE CULINAIRE STUDENT FUND



**DESSERTS**

**BANANAS FOSTER**

EGGNOG BREAD PUDDING  
SERVED TABLESIDE

8

**CHOCOLATE TART**

PEPPERMINT GELATO, WHITE CHOCOLATE PEPPERMINT BRITTLE

6

**GINGERBREAD**

WARM PEAR COMPOTE, MINCEMEAT GELATO

5

**FROZEN CRANBERRY SOUFFLÉ**

KUMQUAT RELISH

5

**SPICED PUMPKIN CHEESECAKE**

WARM PRALINE SAUCE

5