



Mardi Gras & Jazz Brunch \$50 Per Person

Three Course Brunch Menu One Choice Per Course

New Orleans Cocktail Pairing \$30

Original French 75, cognac, lemon, sparkling wine, lemon twist

Vieux Carre, rye whiskey, cognac, vermouth, Benedictine, Peychaud's & Angosturas bitters

Hurricane, light & dark rum, lime, orange, passion fruit, homemade grenadine



New Orleans Beignets, powdered sugar & honey butter

Warm Chocolate Banana Bread, caramel sauce, chantilly cream

Warm Blueberry Muffin, almond strusel

Fresh Ricotta, red grapes, Really Raw honey, olive oil, grilled bread

Mixed Greens, Green Apple & Fennel Salad, pita crisp, whipped labne, citrus vinaigrette

Coconut Chia Pudding, strawberry, banana, mango, honeyed oat & pumpkin seed crumble



Shrimp & Grits, sauteed gulf shrimp, andouille gumbo, creamy buttered grits

Steak & Eggs Frites, peppered flat iron steak, sunny side eggs, crispy cajun fries

Smothered Chicken Etouffe, rice pilaf, black pepper gravy, holy trinity, scallions

Three Egg Omelette, Bayonne ham & gruyere cheese, grilled country bread

Buttermilk Pancake "Bananas Foster", sauteed bananas, dark rum, brown sugar, maple syrup

Soft Scrambled Eggs, wild mushrooms & whipped goat cheese, grilled country bread



Warm Chocolate Hazelnut Cake, salted caramel ice cream, hazelnut crunch, espresso sauce

Tuscan Apple Cake, marsala soaked raisins, cardamom whipped cream

Manchego Cheesecake, kataffi crisp, pistachio, orange blossom, lemon-quince sorbet

Coconut Bread Pudding, peanut praline, vanilla ice cream, caramel sauce

JAZZ

◆ **Please inform your server about any allergies. No substitutions. Menu subject to change.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.

*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L.

*Cake fee is \$6 per person.