

Menu

- HORS D'OEUVRES + LUNETTA PROSECCO -

Fire-Roasted Oysters Choctaw (America)
Charcuterie Board (Germany)
Creole Cream Cheese Crostini, Cajun Caviar (Italy)

- SOUP + ABSINTHE FRAPPÉ -

Turtle Soup, Deviled Quail Eggs, Madeira (France)
1870s Cocktail: "Orchard Fruit Frappé"
*Grey Goose La Poire Vodka, St. George Absinthe Verte,
Cocktail & Sons Verbena-Mint Syrup, Sparkling Apple Juice, Fresh Mint*

- SALAD + THE CRUSTA -

Cured Duck Ham + Roasted Beet Salad, Cane Syrup Dressing (Germany)
1850s Cocktail: "Halo Effect"
*Angel's Envy Bourbon, St-Germain Elderflower Liqueur, Apricot Preserves,
Fresh Lemon, Orange Bitters, Lunetta Prosecco*

- FISH + SAZERAC -

Sautéed Speckled Trout Meuniere, Crawfish Garnish (France)
1830s Cocktail: "Fairy By My Side"
*D'USSE VSOP Cognac, Martini & Rossi Riserva Speciale Bitter,
Hella Bitters Founders Reserve Eucalyptus, St. George Absinthe Verte*

- GAME + ROFFIGNAC -

Stuffed Breast of Guinea Fowl, Yam Mash, Smothered Greens (Africa)
1890s Cocktail: "Pampelmousse de Roffignac"
Banks 7 Island Rum, Liber & Co. Grapefruit Shrub, Ting Grapefruit Soda, Fresh Lime

- MEAT + VIEUX CARRÉ -

Braised Shank of Beef, Sauce Sofrito (Spain)
1930s Cocktail: "Old San Juan"
*Bacardi Ocho Gran Reserva Rum, D'USSE VSOP Cognac,
Martini & Rossi Sweet Vermouth, Benedictine, Angostura Bitters*

- DESSERT + HURRICANE -

Orange Ricotta Cheesecake, Berries, Crème Anglaise, Chocolates (Italy)
1940s Cocktail: "Cat 4"
*Bacardi Añejo Cuatro Rum, Bacardi Coconut Rum, Reál Passion Fruit,
Lime & Orange Juice, Santa Teresa 1796 Float*

