



Orléans

4 Course Tasting Menu

\$100 pp

Course One - Shared

*Honey & Thyme Baked Goats Cheese
Truffle Oil, Garlic Croutons
(GFO)*

Course Two - Shared

*Southern Fried Chicken
Louisiana Maque Choux, Pickled
Fennel, Black Garlic Aioli
(GF)
&
Confit Salmon Rillette
Compressed Cucumber, Coriander Dressing,
seaweed cracker
(GF)*

Course Three - Shared

*Sticky Beef Cheeks
Vintage Cheddar & Potato Soufflé, Wilted Greens,
Baby Carrot, Mushroom Braise
(GF)
&
Crispy Cauliflower
Chipotle Romesco, Pickled Baby Peppers, Chives
(GF,DF)*

Course Four - Shared

*Vanilla Beignets,
White Chocolate & Poppy Seed Mousse, Amarena Cherry Coulis
Salted Caramel
&
Chocolate & Hazelnut Cremeux
Raspberry gel & Honeycomb
(GF)*

