

3 Course Lunch 20.00

1st

**Baby Beet Salad**

pickled baby beets, goat cheese, basil pesto

**Sweet Corn Soup**

crabmeat

**Pork Belly Fritters**

pickled peaches, cucumber, sriracha

2<sup>nd</sup>

**Gulf Shrimp**

miso brown butter, swiss chard, turnip

**Cochon de Lait**

pepperonata, fingerling potatoes, pork jus

**Ricotta Gnocchi**

market vegetables, basil pesto

3<sup>rd</sup>

**Beignets**

chocolate coffee pot de crème

**Goat Cheese Mousse**

blueberries, marcona almonds, honey

**Coquette**  
bistro wine bar

Lunch  
August 19, 2010

Starters

**Herb Cured Pacific Steelhead** 9

Asian pear, frisèe, capers

**Burrata** 10

roasted tomatoes, petite greens, crostini

**Warm Chanterelle Salad** 10

pistachio puree, watercress

**Gulf Shrimp** 9

tempura fried, grapefruit, cilantro, Niçoise olives, sambal

**Rabbit Rilette** 8

sour cherry, eggplant caponata, whole grain mustard

Mains

**Pork Shoulder Sandwich** 12

collard greens, country ham, fried egg

**Steak Frites** 19

New York strip, hand cut fries, shallot vinaigrette

**Fried Chicken** 13

cabbage and fennel slaw, Louisiana Hot Sauce vinaigrette

**Softshell Crab** 18

green asparagus, ricotta gnocchi, cherry tomatoes

**Red Fish** 20

sweet corn cake, roasted okra, cherry tomatoes