

## Starters

### **Covey Rise Vegetable Salad** 11

cashew puree, navel orange, olive praline

### **Smoked Drum Salad** 12

horseradish, ghost pepper caviar, local greens

### **Pork Belly** 11

black garlic, cucumber, pickled peaches

### **Sweet Corn Soup** 13

chicken sausage, spring onions

### **Fried Gulf Oysters** 13

remoulade, quail egg, watermelon radish

### **Ramp Green Ravioli** 11

green asparagus, candied cipollini onion, English peas

### **Tempura Shrimp** 11

sambal, grapefruit, Nicoise olives, cilantro

# Coquette

Dinner

May 2, 2012

## Mains

### **Black Drum** 32

crawfish tails, green asparagus, ricotta gnocchi

### **Red Snapper** 28

sweet corn, Israeli couscous, pickled peppers

### **Softshell Crab** 25

kohlrabi, baby turnips, mint, merguez sausage

### **“Fried Chicken”** 27

ramp green pesto, snap beans, baby turnips

### **Duck Breast** 27

roasted fennel, English peas, citrus

### **Hanger Steak** 28

roasted sunchoke, oxtail, parmesan

4 Course Tasting 45.00

pairing 25.00

### **Pickled Baby Beets** *Solletico Prosecco, Veneto, Italy '10*

burrata, duck ham, aged balsamic vinegar

### **Ricotta Gnocchi** *Henri Bourgeois Sancerre, France '10*

crawfish tails, spring vegetables

### **Cochon de Lait** *Nidoleres, Cotes du Roussillon, France '09*

sweet potato, Brussels Sprouts

### **Old Fashioned Donut** *Nlepoort Ruby Port NV*

huckleberries, oatmeal crunch, sour cream ice cream

*Please let your server know about any dietary restrictions or allergies.*