

3 Courses \$50				
1 st				
sparkling Scarpetta Prosecco Italy, 2016 10 Bedrock Wine Co. “SH’Bubbles” Rosé California, NV 14 Perrier Jouet Brut Champagne, FR NV 21 Aubry Brut Rosé NV 25	HEIRLOOM TOMATO & CORN SALAD local heirloom tomatoes, grilled corn, buttermilk lavash, green goddess dressing			
	CHOICE OF...			
	ROASTED PORK TENDERLOIN Southern Family Farms pork tenderloin, sweet corn purée and wild rice succotash, mushroom jus			
	OR			
	GULF FISH AMANDINE <i>A New Orleans Classic</i> - Marcona almonds, haricot verts, preserved lemon butter			
2 nd				
whites <i>Pinot Grigio</i> , Alois Lageder “Dolomiti” Alto Adige 2015 9 <i>Albariño</i> , Pazo Senorans Rias Baixas 2015 12 <i>Sauvignon Blanc</i> , Henri Bourgeois “Les Baronnes” Sancerre 2015 14 <i>White Blend</i> , Teutonic Wine Co. “Jazz Odyssey” Willamette Valley 2016 10 <i>Chardonnay</i> , Camp Sonoma County, CA 2016 12 <i>Chardonnay</i> , Les Heritiers du Comte Lafon Macon Milly-Lamartine FR 2014 19	TURTLE SOUP 100% turtle meat, brown butter spinach, grated egg, aged sherry 11			
	JACKSON SALAD <i>A Brennan’s Original</i> - quail eggs, Beeler’s bacon, Valdeon blue cheese & French dressings 9			
	SEAFOOD FILÉ GUMBO Gulf shrimp and oysters, Poché’s andouille sausage, basmati rice 10			
	ROASTED OYSTERS smoked chili butter, Manchego crust 15			
	GLAZED & GRILLED SWEETBREADS honey and Calabrian chile glazed, charred eggplant purée, peanut crumble 15			
rosé <i>Rosé</i> , Domaine de Triennes Rosé Méditerranée 2016 11 <i>Rosé</i> , Amezttoi “Rubentis” Rosé Getariako Txakolina 2016 14	CRAB & MIRLITON REMOULADE jumbo lump blue crab, mirliton, horseradish remoulade 16			
	AGED CHEDDAR RISOTTO smoked maitake mushrooms, collard green purée, brown butter sauce 21			
	DUO OF JAMISON FARMS LAMB rack of lamb, lamb empanada, smoked peppers, baby eggplant, bacon lardons, harissa jus 38			
	ROASTED PORK TENDERLOIN Southern Family Farms pork tenderloin, sweet corn purée and wild rice succotash, mushroom jus 28			
	SMOKED & ROASTED DUCK BREAST cold smoked Amish duck, bourbon glazed peaches, kalettes, celery root purée, bay leaf jus 36			
reds <i>Pinot Noir</i> , Johanneshof Reinisch Pinot Noir Thermenregion Austria 2015 13 <i>Garnacha</i> , Bodegas Marañones “30.000 Maravedies” Viños de Madrid 2015 14 <i>Pinot Noir</i> , Bruno Colin Bourgogne Rouge 2014 19 <i>Cabernet Sauvignon</i> , Bwise Vineyards “Trios” Sonoma Valley 2014 15 <i>Malbec</i> , Loca Linda Mendoza 2016 10	“BLACKENED” REDFISH Louisiana jumbo lump crab, yellow squash, zucchini, lemon beurre fondue 34			
	GULF FISH AMANDINE <i>A New Orleans Classic</i> - Marcona almonds, haricot verts, preserved lemon butter 31			
	GRILLED PRIME NEW YORK STRIP Meyer’s prime New York strip, short rib debris, sweet potato Dauphine, duck egg béarnaise 40			
	BERBERE SPICED TUNA yellowfin tuna, okra, coconut creamed black-eyed peas 28			
	GRILLED CHICKEN AL MATTONE sweet tea brined and grilled under a brick, fig & tomato panzanella, salsa verdé, brown chicken jus 26			
Ralph Brennan’s New Orleans Seafood Cookbook \$35⁰⁰ Brennan’s New Orleans Cookbook \$22⁹⁵ Brennan’s Logo Apron \$20⁰⁰				
HARICOTS VERTS SAUTÉED KALETTES PAN-ROASTED FINGERLING POTATOES ROASTED WILD MUSHROOMS ROASTED OKRA				