

CAFE MARQUESA

STARTERS

Shrimp and Grits

Shrimp, Andouille Sausage, Tomato and Scallion

19

She Crab Soup

12

Seared Foie Gras

Apple Butter, Buttermilk Biscuit, Pickled Celery

26

Bibb Lettuce

Green Goddess, Egg, Pickled Peppers, Red Onion, Avocado, Corn, Brown Butter Biscuit

14

Cobia "3 Way"

Tempura, Sashimi, Maki, Avocado Mousse, Pineapple Chilled Thai Curry Broth

21

Gulf Oysters

Cornmeal Fried, Creole Spiced Pork Rinds, Pimento Cheese

21

Black Grouper Ceviche

Plantain Crisps, Roasted Corn, Cumin Lime Crema

23

ENTREES

Beef Tenderloin

Chèvre Cheese, Asparagus, Crispy Potato, Maitre d'Hotel Butter

36

Seared Duck Breast

Roasted Baby Carrots, Garlic Braised Greens and Herb Pesto

38

Domestic Lamb Rack

Yucca and Crème Fraîche Mash, Cippolini Onion Salad, Fennel & Mint Chimichurri

42

Diver Scallop

Pearled Cous Cous Sauté, Tomato, Olives, Asparagus Salad, Citrus Fumet, Garlic Chips

38

Seared Yellowfin Tuna

Fennel Spices, Green Bean & Potato Salad, Charred Onion Soubise

38

Pan Seared Grouper

Blue Crab, Baby Squash and Leek, Tomato Beurre Blanc

38

Smoked Swordfish Carbonara

House Made Angel Hair Pasta, Dried tomatoes, Bacon, Cippoloni, Asiago

34

Daily Vegetarian

Fresh Vegetables, House Made Angel Hair Pasta, Tomato Vinaigrette

Chefs Graham Dailey and Jon Mitchell

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.