

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

Arugula & Beet Salad

Charred Red Onion, Smoked Bacon & Herb Buttermilk Vinaigrette

14

Gulf Oysters

Cornmeal Fried, Creole Spiced Pork Rinds, Pimento Cheese

21

Seared Sea Scallops

Truffled Wild Mushroom and Green Bean Salad, Creamed Corn

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

Diver Scallops

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

38

Braised Berkshire Pork Cheeks

Roasted Fennel Agnolottis, Leeks, Apple & Mustard Jus

36

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

Yellowtail Snapper

Cauliflower Succotash, Pink Shrimp and Roasted Tomato Vinaigrette

32

Today's "Vegetarian Feast"

28

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.