

ELLA'S TABLE

Valentines Menu 2019

FIRST COURSE

Wild Mushroom Pithivier

selection of wild mushrooms and herbs wrapped in buttery pastry

SECOND COURSE

CHOICE OF

Strawberry Salad

hydroponic lettuce & fresh strawberries, basil infused chèvre, candied pecans, strawberry vinaigrette

Seafood Gumbo

new orleans style gumbo with jumbo lump blue crab, oysters and gulf shrimp

MAIN COURSE

CHOICE OF

Seared Redfish

redfish with louisiana crawfish, young vegetables, roasted corn maque choux, house cured bacon

Beef Filet

filet with roasted root vegetable, confit fingerling potatoes, braised ox tail, red wine jus

DESSERT

CHOICE OF

Strawberry Pound

strawberry pound cake with crème anglaise, compressed strawberries, mint oil

Soufflé

chocolate soufflé with raspberry coulis