

CRIOULLO

RESTAURANT & LOUNGE

APPETIZERS

SOUS VIDE SHORT RIB

Tasso-Corn Grits, Shiitake Jus
13

SHRIMP, BLUE CRAB & AVOCADO

Chilled Shellfish, Guacamole, Spicy Tomato Coulis
16

BEEF MARROW & LUMP CRAB AU GRATIN

Foie Gras Mousse, Tikka Masala,
Red Onion & Mango Chutney
14

LOUISIANA CRAWFISH RAVIOLI

Sweet Potato, Red Onion, & Spinach Ravioli
Artichoke & Basil Concasse, Spinach, Feta Cheese
14

TRIO OF BLACK BAY OYSTERS

Swiss Chard & Herbsaint,
Angel Hair Tetrazzini,
Artichoke & Brie
11

SOUPS

NEW ORLEANS TURTLE SOUP

7

SEAFOOD GUMBO

7

ANDOUILLE & SWEET POTATO BISQUE

7

DEMI TASSE FLIGHT

A Sample Of All Three
7

SALADS

HAND MADE MOZZARELLA

Heirloom Tomatoes, Speck Ham, Aged Balsamic
12

CRIOULLO SALAD

Baby Iceberg Lettuce, Duck Bacon, Humboldt Fog Cheese,
Quail Egg, Fried Sweet Onion, Tomato Basil Gelée
13

SEASONAL SALAD

Petite Lettuce, Papaya, Sweet Plantain, Hearts of Palm, Peppered Pecans,
Mango, Fig, Feta Cheese, White Honey Dressing
11

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ENTRÉES

TARRAGON BUTTER POACHED SHRIMP

Red Onion Papparadelle Pasta, Braised Leeks, Prosciutto
26

PAN ROASTED SWORDFISH

Saffron & Asparagus Risotto,
Coconut Crustacean Sauce
29

YELLOWFIN TUNA

Black Eyed Peas, Heirloom Tomato,
Okra, Red Bell Pepper, Jalepeno Corn Crema
27

PERDIDO PASS SNAPPER

Jumbo Lump Crab, Orange & Fennel Slaw,
Roasted Sweet Pepper, Ancho-Lime Butter
27

GRILLED GROUPE

Grilled Hearts of Palm, Black Bean-Avocado Salad,
Charred Papaya, Creole Maître d' Butter
28

COVEY RISE MUSCOVY DUCK

Red Lentil Salad, Caramelized Brussel Sprouts, Pancetta
25

CANE MARINATED PORK TENDERLOIN

Sweet Potato & Chorizo Hash, Rainbow Chard,
Apple-Tamarind Chipotle Sauce
27

BLACK ANGUS FILET OF BEEF

Anna Potatoes, Cabernet Poached Pear,
Point Reyes Blue Cheese Sauce
38

GRILLED LAMB T-BONES

Louisiana Pecan Crusted Two Run Farms Lamb,
Braised White Beans, Port Poached Lady Apple
37

12

LOUISIANA FARM FRESH VEGETABLES

Fresh Local Seasonal Vegetables,
Braising Greens, Wild Forest Mushrooms
23