

The Gallery

LAKE FOREST

SMALL PLATES

Black Garlic Deviled Eggs* | 8

Candied bacon, toasted baguette

Crawfish + Blue Crab Cake | 16

Remoulade, slaw

Boudin-Blanc Sausage | 12

Leeks, mushroom, creole BBQ

Mixed Green Salad* | 8

Tomato, sugar snap peas, soy ginger dressing, granola

Baked East Coast Oysters | 12

Pimento cheese, cilantro

Hush Puppies | 10

Pickled jalapeno, honey butter

Little Gem Salad | 11

Toasted hazelnut, roasted beets, fennel, crouton

ENTREES

Braised Beef* | jicama, cilantro, jasmine rice.....\$17

Ginger Steamed Scottish Salmon * | Carrot Saffron puree, quinoa, sugar peas\$21

Blackened Swordfish | cauliflower, tomato, pine nut relish.....\$23

Filet Mignon Medallions | braised cabbage, steak sauce, truffle butter, potatoes.....\$27

Jumbo Prawns | grits, andouille sausage.....\$25

Roasted Garlic + Goat Cheese Risotto Cakes | romesco, Brussel sprouts\$17

DESSERT

Peanut Butter Banana

Bread Pudding

Pretzel streusel, chocolate gelato

10

Warm Oatmeal

Chocolate Chip Cookie

Toasted marshmallow

10

Chocolate Pot de Crème

Cinnamon rice crispy, whipped cream

10