

In-Room Dining Dinner Menu

Please Dial Ext. 3841; 5pm-11pm

SOUPS & SALADS

CHICKEN & SAUSAGE GUMBO \$16

andouille sausage, smoked chicken, collard greens, dark roux, steamed rice

MILLED WINE POACHED PEAR SALAD \$15

bitter greens, frisee, tempeh lardon, stilton bleu cheese, spiced pecans and apple cider vinaigrette

ROASTED BEET & CHEVRE SALAD \$17

arugula, pickled shallots, pepita nuts, sorghum vinaigrette

ADD TO ANY SALAD

SHRIMP \$8 CHICKEN \$6 HANGER STEAK \$22

SMALL PLATES

BLUE CRAB AU GRATIN \$24

local crab, mornay sauce, brie, black truffle, epi baguette

ZINFANDEL BRAISED VEAL CHEEK \$28

heirloom corn grits, confit alliums, black garlic jus

SQUID INK TALIATELLE \$26

guanciale, cold water lobster, Calabrian chili butter, garlic breadcrumbs

POTATO CRUSTED CRAB CAKE \$30

apple and celery root slaw, black garlic shoyu

SIDES

CREAMED KALE \$12
LITTLE GEM SALAD, MARKET VEGETABLES \$12
TRUFFLE FRITES, BLACK GARLIC AIOLI \$14
FRIED BRUSSEL SPROUTS, MISO HONEY \$12



ENTREES

GARLIC SAUTEED GULF SHRIMP \$42

smoked corn maque choux, andouille sausage, pickled fennel, roasted sweet peppers

FOUNTAIN LOUNGE BURGER \$25

chuck, brisket, short rib patty, aged white cheddar, bacon jam, dill pickles, truffle aioli, Dong Phuong brioche bun, hand cut fries

CAST IRON BLACKENED GULF DRUM \$46

popcorn rice, creole okra and tomato stew, pea tendrils

DRY AGED PRIME RIBEYE \$72

au poivre sauce, hand cut truffle fries

DESSERT

CHOCOLATE LAVA CAKE \$16

dark chocolate, brandied cherries, vanilla ice cream, and fudge

BLACKBERRY CHEESECAKE \$16

honey thyme figs, lemon, and goat cheese mascarpone

WALNUT TOFFEE TART \$16

brown butter, honey, pear