



# FOUNTAIN LOUNGE

## DINNER MENU

### SOUPS & SALADS

#### **CHICKEN & SAUSAGE GUMBO \$16**

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

#### **MULLED WINE POACHED PEAR SALAD \$15**

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

#### **ROASTED BEET & CHEVRE SALAD \$17**

gold and red beets, goat cheese

#### **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



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### 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,  
fudge

#### **BLACKBERRY CHEESECAKE \$16**

honey thyme figs, lemon,  
goat cheese mascarpone

#### **WALNUT TOFFEE TART \$16**

brown butter, honey, pear

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Tabs left open will incur a 15% automatic gratuity and parties of six or more are subject to a 20% service charge.