



Lure New South Culinary Week Menu
\$35 Prix Fixe Three-Course Dinner Menu

Appetizer:

Cold-Water Oyster Trio

Lemon, fresh horseradish, cocktail sauce

New England-Style Clam Chowder

Bacon, oyster crackers, chives

Mixed Lettuces

Grana Padano, roasted beets, meyer lemon vinaigrette

Entrée:

Fried Louisiana Catfish

Celery cream, beets, pistachio pistou

Cacciucco Seafood Stew

Georgia wild shrimp, fin fish, clams, tomato brodetto, grilled bread

Delmonico

Confit potatoes, herbed crème Fraiche, baby kale

Dessert:

Coconut Chiffon Cake

Diplomat cream, coconut tuile

Sundae

Vanilla ice cream, hot fudge, whipped cream