

11/037

Dante's Kitchen
736 Dante Street
504.861.3121

www.danteskitchen.com

Our Favorites



Appetizers:

Escargot with Smoked Bacon and Garlic 7.00
served on toasted French bread

Grilled Gulf Shrimp and Stone Ground Grits 7.50
with an andouille red eye gravy

Pate Plate 9.00
duck and bing cherry pate, country pate with porcini, rosemary a
duck liver mousse with Grand Marnier~garnished with Creole
mustard, blue cheese, calamata olives, and thyme onion relish

Romaine Salad 6.50
tossed with a goat cheese dressing, smoked bacon, and honey roasted
New Roads pecans

Crabmeat and Brie French Toast 10.50
with onion relish and smoked tomato coulis

The Iceberg Salad 5.00
with Stilton cheese dressing, slow-roasted tomatoes, and caramelized onions

Entrees:

Iron Skillet Roasted Chicken 16.00
rubbed with lemon, rosemary and served with lyonnaise style potatoes
and a sweet onion and roasted garlic jam

Roasted Duck 20.00
with cornbread dressing, Barqs root beer candied sweet potatoes and a
red currant duck sauce

Barbequed Portobello Mushroom 12.00
rubbed with spices then slow grilled and served with a cilantro pesto,
crunchy cole slaw and roasted garlic mashed potatoes

Falafel Crusted Gulf Fish 18.00
on Chinese black rice topped with slow-cooked tomatoes, garlic chips, shaved
parmesan cheese finished with a grilled green onion vinaigrette

Trois Mignons 19.00
three petite beef tenderloin filets topped with pork debris, Stilton cheese
sauce and marchand du vin, served on caramelized onion mashed potatoes

Wild Boar Cookout 19.00
grilled boar chop and slow cooked boar leg with Abita turbo dog barbeque
sauce, a buttermilk biscuit, mirliton slaw and molasses stewed pinto beans

Our Specials

Appetizers:

New Orleans Style BBQ Shrimp 8.00
made with Dixie Blackened Voodoo beer, rosemary and lemon
served with a garlic crouton

Duck Confit Turnover 8.00
with smoked bacon, on a blackberry sauce and topped with tart apples and mint

Stuffed New Potatoes 7.00
with smoked salmon and Louisiana caviar finished with a chive vinaigrette

Mixed Green and Pear Salad 6.50
with prosciutto, blue cheese and dried plums in a walnut vinaigrette

Smoked Yellowfin Tuna Pasta 7.00
with olives, sun dried tomatoes, capers, basil, pine nuts and shaved parmesan

Roasted Duck Borscht 6.50

Entrees:

Seared Jumbo Sea Scallops 22.00
with parmesan mashed potatoes, a lightly smoked tomato relish and
a saffron beurre blanc

Bourbon Glazed Pork Tenderloin 17.00
served with roasted pears, goat cheese and jalapeño grits

Redfish on the Half Shell 20.00
topped with a spiced pecan and haricot vert salad

Yellowfin Tuna 18.00
with pearl onions, new potatoes, stewed market greens and a veal broth

Zinfandel Braised Lamb 19.00
with a pecan bacon and a potato-porcini mushroom and goat cheese gratin

Jumbo Lump Crabmeat Cakes 22.00
seared and served on bourbon creamed corn

Sides:

caramelized onion mashed potatoes •• stone ground grits •• braised
market greens •• lyonnaise style potatoes •• cornbread dressing •• Barqs root beer
candied sweet potatoes •• bourbon creamed corn •• molasses stewed pinto beans

Dante's Kitchen

3.00