

# CAFE DUPONT

december 31st, 2023

I

## Lobster Bisque

gulf shrimp toast | crème fraîche

## Fried Oysters and Okra

cayenne beurre blanc | horseradish crème fraîche | soy glaze

## Baked La Bonne Vie Brie En Croute

cranberry walnut chutney | eastaboga honey | terra preta microgreens

II

## Baby Arugula and Frisée Salad

compressed fuji apples | proscuitto | candied pecans  
shaved fennel | sous vide beets | apple cider vinaigrette

## Prime Beef Tenderloin Carpaccio

horseradish crème fraîche | lemon infused oil | comtè | fried capers

## Wester Ross Salmon Gravlax

paddlefish caviar | capriole goat cheese mousee | organic micro greens | buckwheat bilinis

III

## Duet of Grilled Double Cut Lamb Chop and Grilled Smoked Pork Belly

wilted swiss chard | sweet potato soufflé | baby carrots | veal reduction | apple currant chutney

## Pan Seared Large Sea Scallops

black truffle & leek risotto | browned butter vinaigrette | shaved black truffles | micro greens

## Smoked Prime Beef Ribeye

black garlic butter | crispy red onions | butternut potato gratin | sautéed haricot verts

## Buttermilk-Fried Joyce Farms Chicken Breast

truffled cream potatoes | lemon beurre blanc | grilled large asparagus

## Farm to Table Vegetable Plate

fried green tomatoes | sous vide beets | heirloom baby carrots | fried okra  
olive oil poached fingerling potatoes | grilled large asparagus | black eyed peas

IV

## Classic Cafe Dupont Beignets

confectioner's sugar

## Four Roses Bourbon Crème Brûlée

sugared berries | crème chantilly | molasses cookie

## Flourless Chocolate Roulade

chocolate covered strawberries | fresh mint | vanilla anglaise

HAPPY NEW YEAR!

\$115 per person excluding beverages, tax, and gratuity

Raw or undercooked foods may increase the risk of foodborne illness.

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