

Café Dupont

Organic Mixed Greens with Manchego Cheese, Toasted Almonds, Marinated Onions
Golden Raisins and Strawberry Vinaigrette 7

Fried Oysters and Okra with Cayenne Butter Sauce, Horseradish Crème Fraîche
and Soy Glaze 14

Homemade Tomato Gazpacho with Smoked Salmon and Anjou Pear Terrine 10

Black Sesame Seed Crusted Ahi Tuna with Shaved Radishes, Cucumber,
Lime Supremes, and Bloody Mary Sorbet 9

Marinated Watermelon with Alabama Goat Cheese, Organic Arugula,
and Raspberry Vinaigrette 8

Beef Carpaccio with Fried Capers, Olive Oil, Organic Radish Sprouts
and Horseradish Remoulade 10

Fried Calamari with Smoked Tomato Coulis, Citrus Thyme Aioli
and Cherry Tomatoes 10

Fried Green Tomatoes with Roasted Corn and Tomato Relish,
and Grilled Large Shrimp 12

Seared Sea Scallops with Silver Queen Creamed Corn Pudding
Tempura Fried Crawfish and Lemon Beurre Blanc 27

Grilled Gulf Pompano with Yellow Cherry Tomato and Basil Relish,
and Creamy Blue Corn Grits 32

Duet of Braised Pork Shoulder and Grilled Pork Tenderloin with Asparagus
and Sweet Potato Custard 27

Sautéed Scottish Salmon with Olive Oil Poached Potatoes, Wilted Spinach
and Browned Butter Citrus Hollandaise 27

Smoked Prime Rib with Marinated Heirloom Tomatoes, White Truffle Potato Soufflé,
Fried Onions and Green Tomato Rosemary Butter 36

Grilled Mississippi Quail with Grilled Large Shrimp, Lemon and Herb Risotto,
and Shitake Mushroom and Apple Ragout 27

Grilled Lamb T-bones with Roasted Vegetable, Toasted Pecan Cous Cous
and Mint Marinated Figs 28

Braised Beef Short Ribs with Sweet Potato Pommes Frites,
and Braising Jus 28
