

Café Dupont

DINNER

Artisan Cheese Plate with Raspberry Onions and Grilled Garlic Crostini
(Wanda, Humboldt Fog, St. Andre, Red Hill Cheddar, and Tobar del Oso) 15

Organic Baby Greens with Belle Chevre Goat Cheese, Golden Raisins, Pickled Onions
Toasted Almonds and Tomato Vinaigrette 7

Fried Okra and Gulf Shrimp with Cayenne Butter Sauce, Horseradish Crème Fraîche
and Soy Glaze 12

Lambkin Melon Salad with Alabama Goat Cheese, Organic Lolla Rossa Greens
Turkey Figs and Raspberry Vinaigrette 8

Caesar Salad with Organic Romaine, Smoked Duck Breast, Shaved Pecorino
Garlic Crouton, Soft Farm Egg and Caesar Dressing 9

Fried Green Tomatoes with Marinated Crab Claws, Seafood Remoulade
and Heirloom Tomato Relish 12

Heirloom Tomato Salad with Smoked Scottish Salmon, Peach Fritters
and Sweet Corn Tapenade 9

Seared Sushi Grade Tuna with Citrus Supremes, Fresh Watermelon
Organic Oak Leaf Lettuce and Sesame Soy Vinaigrette 14

Beef Carpaccio with Organic Greens, Fried Capers
and Horseradish Crème Fraîche 9

Duet of Grilled Georgia Quail and Pork Tenderloin with Minted Sweet Potato Soufflé
and Fried Okra 27

Grilled Petite Prime Beef Tenderloin and Gulf Shrimp with Olive Oil Poached Potatoes
Organic Pea Tendrils, Fried Onions and Herbed Compound Butter 32

Grilled Scottish Salmon with Marinated Heirloom Tomatoes, Grilled Corn and Shrimp Relish,
Organic Micro Greens and Smoked Bacon Yellow Grits 28

Black Sesame Seed Crusted Yellowfin Tuna with Shaved Green Apple and Cucumber Salad
and Soy Reduction 32

Pan Seared Large Sea Scallops with Roasted Tomato Risotto, Grilled Patty Pan Squash
and Bacon Sorghum Vinaigrette 28

Grilled Lamb Chops and Roasted Lamb Leg with Farmers' Market Ratatouille
Gremolata and Grilled Chilton County Peaches 30

Cornmeal Crusted Virginia Beach Flounder with Sweet Corn Succotash
and Seafood Remoulade 26

Braised Beef Short Ribs and Grilled Flank Steak with Pommes Frites
Shiitake Mushrooms and Braising Jus 30

FIVE COURSES	75
SEVEN COURSES	90
MENU TASTING	110

ONLY ONE CHECK PRESENTED TO PARTIES OF SIX OR MORE WITH 20% GRATUITY ADDED
\$4.00 SPLIT FEE FOR ALL ITEMS

JULY 28, 2010
[DWF]