

LATIL'S LANDING



~STARTER~

DUCK AND CREOLE TOMATO SALAD

Shaved smoked breast of duck, Creole tomato, cucumber, shaved garlic, burrata cheese, balsamic vinegar, olive oil, and micro basil

~SOUP~

ROASTED RED BELL PEPPER AND SCALLOP SOUP

Pureed roasted red bell peppers, pan seared scallop topped with charred onions and pear slaw, toasted pine nuts, and herb oil

~SEAFOOD~

BAKED SNAPPER

Served with fennel and summer squash salad, browned butter, fried capers, and tomato relish

~ENTREE~

PHEASANT

Roasted leg, Italian farro, white bean puree, baked green beans and turnips, garnished with pan sauce

~DESSERT~

BLUEBERRY CREAM CHEESE

Biscoff Crumble, blueberry compote, lemon creme, and red wine reduction

Chef Ty Lassere & Chef Jeremy Langlois

~\$100 for dinner

\$150 for dinner with wine pairing~