



DINNER

Wednesday, Thursday, Friday & Saturday 5:30 p.m. –10:00 p.m.

M bistro Chef de Cuisine
Hans Huaman

APPETIZERS

Blue Crab Beignets

Saffron Aioli, Smoked Paprika, Green Onions
26

Fresh Oysters ^{GF}

Chef's Choice from Coast to Coast
½ dz, Mignonette, Bloody Mary Cocktail Sauce
22

Oysters Rockefeller

½ dz, Herbsaint Béchamel, Spinach, Bacon
26

Scallop Ceviche

Leche de Tigre, Micro Cilantro, Blonde Frisée, Cancha Serrana, Pickled Fresno
26

Grilled Asparagus

Smoked Soubise, Chive Oil, Parmigiano-Reggiano Chopped Bacon, Shallots
20

Beef Tartare

Fresno Aioli, Garlic Artisan Bread, Cured Egg Yolk Blonde Frisée, Truffle Oil
24

Crispy Cauliflower

Heirloom Tomatoes, Tapenade, Romanesco Crispy Pita Bread
20

Foie Gras Torchon

Peach Chutney, Beet Root Gel
Peach-Bourbon-Cardamom Preserve, Brioche
30

Grand Seafood Plateau

Marinated Blue Crab Claws, Crab Remoulade Scallop Ceviche, Poached Shrimp, Fresh Oysters
110
*Add Lobster Tail 25
*Add 1oz Caviar with Crème Fraîche & Blinis Market Price

Seafood Gumbo

Louisiana Shrimp, Crab, Crawfish, Andouille Popcorn Rice
cup 10 | bowl 18

Creole Tomato Bisque * ^{GF}

Croutons, Crème Fraîche, Basil Oil
cup 7 | bowl 15

Wedge Salad

Baby Iceberg Lettuce, Crispy Jamón Serrano, Cherry Tomatoes, Watermelon Radish, Pickled Shallots Blue Cheese Dressing
sm 10 | lg 20

NOLA Salad * ^{V|GF}

Seasonal Greens, Strawberry, Goat Cheese, Candied Pecans Pepper Jelly Vinaigrette
sm 9 | lg 18
*Add Grilled Chicken Breast 12
*Add Sautéed Shrimp 15
*Add Salmon 17

Caesar Salad * ^{GF**}

Romaine Lettuce, Croutons White Anchovies, Parmigiano-Reggiano Caesar Dressing

ENTRÉES

COASTAL

Atlantic Salmon

Charred Parsnip Purée, Grilled Squash, Frisée Lettuce Radish, Dill Vinaigrette, Black Garlic Molasses
40

Lobster Carbonara

Spiced Lobster Knuckles, Guanciale, Cured Egg Yolk Parmigiano-Reggiano, Pappardelle, Green Peas
43

Red Fish

Sweet Potato Mousseline, Corn Béchamel, Sautéed Black Eyed Peas, Vierge
41

Seared Diver Scallops ^{GF}

Wild Mushrooms, Farro Ratatouille, Herbsaint Beurre Blanc
46

Peruvian Style Paella

Half Lobster Tail, Jasmine Rice, Shrimp, Clams, Mussels Parmigiano-Reggiano, English Peas, Salsa Criolla
47

BBQ Shrimp & Grits ^{GF**}

Smoked Gouda Grits, Roasted Corn, Poblano Peppers
36

INLAND

Smoked Duck Breast ^{GF}

Parsnip Purée, Abita Coffee & Peach Gastrique Farro Ratatouille, Wild Arugula
41

Braised Short Rib

Pappardelle, Citrus Ricotta, Parmigiano-Reggiano
44

Grilled Mojo Portobello ^{V|GF**}

Black-Eyed Peas Pilaf, Romanesco, Confit Ratatouille
30

Bone-In Chicken

Wild Mushrooms, Sautéed Spinach, Sweet Potatoes Marsala Sauce
37

Boudin Stuffed Pork Chop

Louisiana Sausage, Cajun Rice, Braised Swiss Chard Mustard Greens Gravy
41

Surf & Turf

Beef Tenderloin, Blackened Shrimp, Mashed Potatoes Charred Asparagus, Sauce Diane
66

Steak Frites

Grilled Flat Iron Steak, Wild Mushroom Cream Kale Horseradish Cream, Truffle Fries
46

SOUPS & SALADS

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. Split plate fee is applicable.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.

If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.

THE RITZ-CARLTON, NEW ORLEANS - 504.670.2828 - 921 CANAL STREET, NEW ORLEANS, LOUISIANA 70112

V VEGETARIAN | GF GLUTEN-FRIENDLY | GF** GLUTEN-FRIENDLY UPON REQUEST