

Welcome to La Coquina Chef's Table
(SAMPLE MENU — MENU CHANGES EVERY WEEK)

Amuse Bouche with Caviar

Potato Gaufrettes, Crème Fraîche and Red Onion,
Quail Egg in Brioche, Peeky Toe Crab

Lemongrass Poached Maine Lobster

Hearts of Palm, Grape Tomato
Cucumber Noodle

Confit of Seabass

Ricotta Gnocchi, Yuzu Yogurt

Roasted Breast of Squab

Pheasant Foie Gras Ravioli,
Red Beet Paint

Kobe Beef Ribeye and Short Rib

Jasmine Rice Grits,
Port Wine Reduction, Broccolini

Roasted Banana and Chocolate Tower

Amaretto Quenelle, Raspberry Sauce

La Coquina's Signature

Grand Marnier Soufflé