

SOCIETY SWAN

A M E R I C A N B R A S S E R I E

HORS D'OEUVRES

French Onion Soup	15
<i>aged gruyère, fines herbes crouton</i>	
Truffled Brie Baguette	16
<i>warm brie, roasted garlic, truffle honey</i>	
Wagyu Pigs in a Blanket	19
<i>mustard seed fancy sauce</i>	
Tempura Green Beans & Zucchini	14
<i>yuzu chile dip, shiso, toasted sesame</i>	
Fresh Fig Tartlet	17
<i>aged goat cheese, arugula, butter poached almond</i>	
Steak Tartare à la Parisienne*	26
<i>soft egg yolk, mustard seed aioli, caper, crostini</i>	
Roasted Garlic Custard	17
<i>tomato pistou, toasted hazelnut, parmesan baguette</i>	
Crispy Chicken Potstickers	16
<i>little gem leaf, mint, sweet & sour marmalade</i>	
Classic Onion Dip	13
<i>truffle salt kettle chips add kaluga caviar* +25</i>	

SUSHI *Rolls*

Spicy Tuna Tataki*	21
<i>charred snap pea, pickled daikon, yuzu onion, cilantro</i>	
Crab & Avocado	16
<i>cucumber, thai basil, nikiri, umami crunch</i>	
Torched Hamachi*	20
<i>shiso "papa sauce," green apple, jalapeño, creamy ponzu</i>	
Royal Rainbow Roll*	22
<i>tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil</i>	
Rock Shrimp Tempura	24
<i>avocado, cucumber, cilantro, spicy kewpie</i>	
Sushi & Sashimi Platter*	80
<i>chef's selection</i>	

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

HALF DOZEN OYSTERS*

23

3-PIECE SHRIMP COCKTAIL

19

SNOW CRAB CLAWS

Half LB 45

GRAND SEAFOOD TOWER*

85

Salads

CLEO'S KALE SALAD 17
clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette

CRAB & AVOCADO LOUIS* 29
heart of palm, asparagus, heirloom tomato, soft egg, bread crumb

TEN VEGETABLE CHOPPED 16
avocado, grana padano cheese, champagne vinaigrette

GOLDEN ORCHARD 17
crispy squash, brussels, quinoa, apple, pomegranate, goat cheese, honey walnut vinaigrette

Frites

WAGYU SKIRT STEAK*

arugula, black truffle maître d' butter

41

ROASTED JIDORI CHICKEN

bacon, fines herbes, cremini mushroom jus

26

FISH & CHIPS

coleslaw, lemon caper mayonnaise

22

ENTRÉES

Chicken Francese <i>broccolini, lemon, roasted chicken jus</i> add buttered parm spaghetti +5	27
Roasted Seabass* <i>cracked freekeh, swiss chard, tomato vierge, rock shrimp butter, bread crumb</i>	39
Steakhouse Cheeseburger* <i>double cheddar, beefsteak tomato, onion, dill pickle, dijonnaise</i>	22
French Quarter Salmon* <i>baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc</i>	36
Burgundy Short Rib <i>brussels sprouts, butternut squash vadouvan, cippolini onion, persillade</i>	44
Black Truffle Spaghetti <i>spicy sausage, beurre noisette, swiss chard, pine nut gremolata</i>	26
Prime Rib Dip* <i>melted fontina, gruyère, horseradish aioli, garlic butter baguette</i>	27
Baked Paccheri Pasta <i>spicy vodka sauce, acqua pazza, ricotta, mozzarella, basil, arugula</i>	20
Filet Mignon* <i>pomme purée, haricot verts, toasted almond</i>	54
Maine Lobster Roll <i>buttered brioche, old bay aioli, poached celery, dill</i>	34

LES ACCOMPAGNEMENTS

Pomme Purée • Sautéed Spinach • Haricots Verts *amandine* • French Fries • Mac & Cheese