



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

aged gruyère, fines herbes crouton

Crispy Chicken Potstickers

sweet & sour marmalade

Fried Zucchini

ranch seasoned greek yogurt

Mornay & Pretzel Baguettes

bacon confiture, mustard seed, chive

Tuna Poke on Crispy Rice*

avocado, toasted sesame, yuzu honey

Fresh Fig Tartlet

bûcheron, arugula, brown butter walnut

Wagyu Pigs in a Blanket

mustard seed fancy sauce

Roasted Garlic Custard

tomato pistou, toasted hazelnut, parmesan baguette

French Onion Dip

sea salt kettle chips **add beluga caviar**

Warm Demi Baguette

salted butter & olive oil

SUSHI *Rolls*

Tuna Tataki*

avocado, pickled daikon, sriracha cream cheese, meyer lemon

Crab & Avocado

cucumber, thai basil, nikiri, umami crunch

Torched Hamachi*

shiso “papa sauce”, green apple, jalapeño, creamy ponzu

Wagyu Steak Tartare*

white truffle miso, sesame honey, crispy rice

Rock Shrimp Tempura

avocado, cucumber, cilantro, spicy kewpie, sweet soy

FRUITS DE MER

Shellfish & seafood served with
accoutrements—some raw, some reinvented.

HALF DOZEN OYSTERS*

STONE CRAB CLAWS

GRAND SEAFOOD PLATEAU*

SUSHI & SASHIMI TOWER*

3-PIECE SHRIMP COCKTAIL

Salads

CLEO'S KALE SALAD

black kale, clementine, bacon,
aged cheddar, toasted almond

CRAB & AVOCADO LOUIS*

heart of palm, asparagus, little gem,
heirloom tomato, soft egg

TEN VEGETABLE CHOPPED

avocado, grana padano,
champagne vinaigrette

WALDORF GRAIN BOWL

apple, golden raisin, toasted walnut,
stilton blue cheese

ENTRÉES

Chicken Francese broccolini **add lemon spaghetti**

Steakhouse Cheeseburger double cheddar, lettuce, tomato, onion & pickle dijonnaise

Garganelli fresh truffle, spinach, toasted pine nut

French Quarter Salmon* baby artichoke, caramelized brussels sprout, golden beet, celery leaf, beurre blanc

French Dip prime rib with aged gruyère, horseradish aioli, pretzel baguette

Spicy Rigatoni vodka sauce **add house made italian sausage**

Lobster Roll maine lobster roll, old bay aioli, buttered brioche, pickled onion, celery leaf

Filet Mignon* pomme purée & haricots verts

Slow Roasted Prime Rib* crispy onion, bone marrow au jus

Sole Rosette* lobster freekeh, tomato shrimp butter, braised swiss chard, leeks



FRITES

WAGYU SKIRT STEAK* black truffle maître d' butter

BRAISED CHICKEN lardons, cremini mushroom, jus, fines herbes

FISH & CHIPS coleslaw, lemon caper mayonnaise

LES ACCOMPAGNEMENTS

Pomme Purée
Sautéed Spinach
Haricots Verts
French Fries
Mac & Cheese

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.