

NOLA

SMOKEHOUSE EST. 2010 BAR



THE FEAST

BRICKFIELDS SMOKED ROSEMARY AND HONEY FOCACCIA

whipped brown butter

WHIPPED SMOKED EGGPLANT

garden vegetables, lemon oil

SMOKED BEEF CARPACCIO

tarragon mayo, artichoke, baby capers

SKULL ISLAND PRAWNS

charred corn broth

PORTORO RIBEYE MB4+

Jack Daniel's No.7 soaked, 6 week house-aged

CREOLE SMOKED AND ROASTED LAMB RIBS

roasted red pepper purée

FIRE-ROASTED CAULIFLOWER

macadamia, truffle, parmesan

SMOKED AND FIRE-ROASTED CHICKEN

tamarind glaze, green herb emulsion,
house onion pickles

MIXED LEAF GARDEN SALAD

seasonal dressing

SEASONAL VEGETABLES

chef's daily selection

CHOCOLATE AND WATTLESEED MOUSSE

milk chocolate, umeshu consommé jelly,
macerated dark cherries