

# Table D'hôte

\$75 / PERSON

## Entrées

*choose between*

### Tropical Salad

Mixed salad, cherry tomatoes, cucumber, mango, chef's vinaigrette

### Barbancourt Jerk Ribs

Smoked ribs, rum jerk sauce, kimchi, sesame seeds

### Yasuke

Deconstructed sushis: fried plantain, avocado, fish tartare, Kewpie mayo, rice, panko, jalapeños. *Vegan option: vegan mayo, grilled mushrooms*

### Haitian Duck Patty

Duck confit, apples and pepper jam

### Cod Fritters and Malanga (5)

Dill aioli, pink pikliz

## Main Courses

*choose between*

### Chief Lafaille's Griot

Crispy fried pork, bannann peze (fried green plantains), homemade pikliz, choice of rice

### Pica Pollo Haïtiano

Fried chicken with Haitian spices and buttermilk, mangú (green plantain puree), chicken jus, confit onions, aji ranch sauce

### Mediterranean Creole lamb

Braised lamb shank, slata méchouia, jus, pearl couscous, chermoula

### Parisian-Creole Bavette (+10\$)

Duchess potatoes, criolla sauce, bone marrow, watercress, shiso

### Lobsta Pasta (+10\$)

Homemade spaghetti, lobster bisque, spicy julienned vegetables, 5 oz lobster tail grilled with brown butter and sage

## Desserts

*choose between*

### Kremas Crème Brûlée

*Vegan option: coconut, pandan, kaffir lime*

### Beignets (3) Banana Fritters

Coconut chantilly cream, salted caramel, citrus zest

# Appetizers



## Cold Oysters

*Mignonette with coconut milk, calamansi, chili peppers*

6/24\$ 12/45\$



## Kibbeh Masala (3)

*Vegan kibbeh with chickpeas and potatoes, raïta*

18\$

## Barbancourt Jerk Ribs

*Smoked ribs, rum jerk sauce, kimchi, sesame seeds*

22\$



## Ceviche Tropical

*Leche de tigre, cilantro, avocado, grilled pineapple, sweet potato chips*

32\$

## Smoked Herring Chiktay and Tiger Shrimp

*Maître d'hôtel butter, homemade plantain croutons, spicy pickled herring, dill cream*

28\$



## Tasso Kabrit

*Fried goat, pikliz, arugula, sauce chien, cooking juice*

32\$



## Homemade Cacio e Pepe Fries

*Chalè mayonnaise*

12\$



## Yucca Fries

*Mayolivone*

14\$



## Yasuke

*Deconstructed sushis: fried plantain, avocado, fish tartare, Kewpie mayo, rice, jalapeños. [Vegan option: grilled mushrooms, vegan mayo](#)*

26\$



## Chief Lafaille's Griot

*Crispy fried pork, bannann peze (fried green plantains), homemade pikliz*

28\$



## Octopus Carpaccio

*Guacamole with grilled avocado, focaccia, ginger and habanero sauce vierge*

36\$

## Haitian Duck Patty

*Duck confit, apples and pepper jam*

17\$

## Cod Fritters and Malanga (5)

*Dill aioli, pink pikliz*

21\$

# Main Courses



## Karibe Grilled Fish

55\$

Grilled smoked romesco, scotch bonnet parsley oil, vegetable escabèche, cilantro, watercress, shiso



## Oxtail Gumbo

47\$

Oxtail, vegetables gumbo, maffé (peanut sauce), coconut cream

**Vegetarian Option: 32\$**



## Tomahawk Steak Frites (40oz)

190\$

Homemade tartar sauce, cacio e pepe fries, Diallo pepper sauce, and pikliz

Extras: Lobster tail +\$25 / Grilled shrimp +\$12



## Parisian-Creole Bavette

55\$

Duchess potatoes, criolla jus, roasted bone marrow, watercress, shiso

Extras: Lobster tail +\$25 / Grilled shrimp +\$12

## Creole Mediterranean Lamb

49\$

Braised lamb shank, slata méchouia, lamb jus, pearl couscous, chermoula

## Haitian Pica Pollo

42\$

Haitian spiced buttermilk fried chicken, mangú (green plantain purée), aji ranch sauce, chicken jus, confit onions

## Lobsta Pasta

48\$

Homemade spaghetti, lobster bisque, spicy julienned vegetables, 5 oz lobster tail grilled with brown butter and sage



## Plantain Burger Gourmand

28\$

AAA beef patty, cheese sauce, onion jam, spicy mayo, pikliz, taro chips.  
Vegan option: vegetable patty

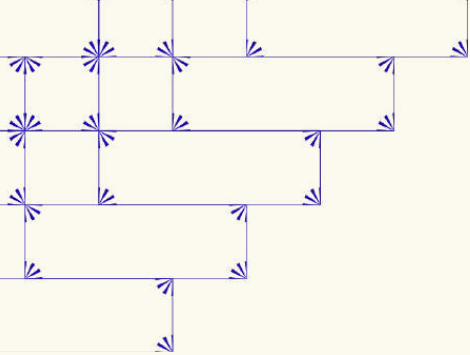


## Macaroni au Gratin

28\$

Creamy creole sauce, three cheeses, penne

Extras: Griot +\$12 / Lobster tail +\$25 / Grilled shrimp +\$12



# Desserts

|                                                                     |      |
|---------------------------------------------------------------------|------|
| <b>Mamba Cake</b>                                                   | 17\$ |
| <i>Haitian chocolate cake, passion fruit &amp; hazelnut praline</i> |      |
| <b>Kremas Crème Brûlée</b>                                          | 14\$ |
| <i>Vegan option: coconut, pandan and kaffir lime</i>                |      |
| <b>Beignets (3) <i>Banana Fritters</i></b>                          | 13\$ |
| <i>Coconut chantilly cream, salted caramel, citrus zest</i>         |      |

# Sides

|                                         |      |             |     |
|-----------------------------------------|------|-------------|-----|
| Bannann peze ( <i>fried plantains</i> ) | 8\$  | Sauce chien | 4\$ |
| Rice & beans ( <i>riz collé</i> )       | 8\$  | Sauce chalè | 4\$ |
| Djondjon rice                           | 10\$ | Meat sauce  | 4\$ |
| Alloco ( <i>sweet plantains</i> )       | 10\$ | Pikliz      | 6\$ |
| Tropical salad                          | 18\$ |             |     |

