

LaPLAGE

Restaurant week Fall 2023

Dinner menu

3 Courses Menu \$45

Appetizers

Mushroom Bisque
truffle-brie mini grilled cheese

Chicory Salad
red endive, Castelfranco radicchio, frisée, apple, dried cherries pecan, Bayley Hazen Blue

Maine Mussels Marinière
Chardonnay broth, grilled garlic Rye bread

Entrées

Fall Squash Risotto
foraged mushroom, Verano VT, pecan, crispy sage

Florida Rock Shrimp & Grits
Anson Mills coarse grits, collard green, whiskey shrimp glaze

Amish Veal Filet Mignon
roasted salsify, carrot-rutabaga whip, hen of the wood, truffle madeira sauce

Desserts

Crème Caramel
raisin butter cookies

Plantation Rum Chocolate Pudding
lemon crème fraîche, Milano cookies, caramelized pecan

Affogato Al Caffè
praline ice cream, espresso, chocolate sauce