APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE   16
avocado, radish, cilantro, cucumber

BEEF CARPACCIO   17
aji panca emulsion, quail egg yolk, crispy garlic, chives, fleur de sel

CHARBROILED GULF OYSTERS   8
spicy lemon butter, aged parmesan, garlic bread crumbs, toasted baguette

STEAMED CLAMS   16
dashi broth, sweet onions, applewood smoked bacon, sugar snap peas

FOUNDATION FRIED GREEN TOMATOES   13
jumbo lump crab, pickled red onion vinaigrette, Creole basil aioli, celery sprouts

GULF CRAB CAKES   18
apple-fennel slaw, grain mustard vinaigrette

SALADS

FOUNDATION ROOM   8
mixed greens, seasonal garden vegetables, red wine vinaigrette

CAESAR   9
baby romaine, parmesan tuile, crostini

GREEN PAPAYA   13
grilled shrimp, glass noodles, fresh herbs, crispy shallots

ENTRÉES

LOUISIANA BLACK DRUM FILET   27
crawfish tartar sauce, choupique caviar butter, sweet potato shoestrings

LAMB SHANK TAGINE   29
tender braised lamb, cous cous, apricot, zucchini, toasted pine nuts, braising jus

RED WINE BRAISED DUROC PORK CHEEKS   25
fig risotto, wilted rapini, pancetta, shallot pork jus

MAGRET DUCK BREAST   29
Porcini gnocchi, smothered collard greens, praline bacon, veal glace

BRAISED SHORT RIB   28
sweet potato purée, pickled Granny Smith apple

SHRIMP THAI CURRY   34 🎵
eggplant, cilantro, mint, toasted peanuts, served with jasmine rice

HERB-RUBBED HALF CHICKEN   26
roasted fingerling potatoes, rapini, pan jus

DIVER SCALLOPS   34 🎵
pho broth, rice noodles, bean sprouts, Thai basil, cilantro, shaved carrots

CENTER CUT FILET   46
8 ounce Angus, brown butter mashed potato, charred Brussels sprouts, demi-glace

NEW YORK STRIP   45
14 ounce Angus, roasted fingerling potatoes, creamed Swiss chard, demi-glace

Vegetarian options available. Please ask your server for options.