

HAIL TO HALF A CENTURY

THREE COURSES \$50

INCLUDES SPECIALTY COCKTAIL
Ask your server for today's featured cocktail

FIRST COURSE

Sweet Potato Cappuccino

Chantilly Crema, Puffed Wild Rice, Granny Smith Apple

OR

Meat Pie

Seasonal Filling, Duo of Mustards

OF

House Salad with Crispy Vegetables

Haricot Vert, Cucumber, Torn Croutons

SECOND COURSE

Fried Pork Belly Sandwich

Brioche, Pimento Cheese, Oven Dried Tomatoes, Braised Greens

Grits & Beef Debris

Vidalia Gravy, Smoked Gouda Blue Grits, Grilled Green Onions

OR

Shrimp & Egg Crepe

Trinity & Fontina, New Orleans Brown Butter BBQ Sauce

THIRD COURSE

Coconut Bread Pudding Crème Brûlée

Pineapple, Yuzu, Cardamom, Lime Leaf, Mint

OR

Duo of Ice Cream

Seasonal Flavor Selection

In honor of Royal Sonesta New Orleans'

50th anniversary, we are pleased to offer

this brunch special all year!

A 20% gratuity will be added to all parties of 6 or more.