

A La Carte Dinner Menu

Appetizers

Gulf Oysters Presented In Presented in Vol au vent and Finished With Parmesan Cheese \$8.00

Fried Jumbo Gulf Shrimp and Ahi Tuna Tartar with Mizuna Salad \$ 8.00

Tempura Soft Shell Crab Salad Finished with Celery Basil Dressing \$ 8.00

Millefeuille of Smoked Salmon, Crisp Wonton Chips with Tomato and Avocados and a Tartar Orange Reduction \$ 8.00

Duck Confit and Roasted Shallot Terrine Served Over Micro Greens with Port Wine Vinaigrette and Fresh Herb Oil \$7.50

Crispy Spring Roll Filled With Spicy Crawfish, Picked Field Greens and Tropical Fruit Dressing \$ 6.00

Goat Cheese Soufflé in a Phyllo Cup with 3 Pepper Coulis \$ 5.50

Oyster Rockefeller Ravioli in Pernod Cream \$6.00

All prices subject to 9.75% sales tax and 21% service charge



hampton inn and suites

1201 convention center blvd. • new orleans, louisiana 70130

504.299.8400 • fax 504.299.8401 • joels.com

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Soups

- Dark Duck and Andouille Gumbo \$ 7.00
Oyster Rockefeller Soup \$ 7.00
Wild Mushroom Bisque, Finished with Truffle Oil and Fresh Herbs \$ 6.00
Sweet Corn and Crab Bisque \$ 7.00
Turtle Soup \$ 6.50
Lobster Bisque \$ 8.00
Ancho Chili and Tortilla Soup \$ 5.50

Salads

- Grilled Asparagus tossed in Lemon Vinaigrette on a Bed of
Fresh Garden Greens and Finished with Roasted Red Pepper Coulis And Pumpkin Seed and Herb Oil
\$ 6.00
Cucumber and Goat Cheese Napoleon
\$6.50
Boston Bib Lettuce and Red Endive Salad with Gorgonzola Cheese and Candied Pecans in a Spicy
Orange and Coriander Vinaigrette
\$ 6.00
Avocado and Tomato Salad accompanied by Arugula Lettuce and a Fresh Mozzarella Cheese Toast
with Balsamic Vinaigrette
\$ 7.00
Baby Greens, Grilled Eggplant and Peppers and Pan Seared Goat Cheese Salad with Pomegranate
Vinaigrette
\$ 6.00
Grilled Poached Pear Wrapped in Pancetta Ham ,
Served over Fresh Picked Greens with Shaved Pecorino Romano Cheese and Finished with a Sherry
and Apple Smoked Bacon Dressing
\$ 6.00

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Entrees

Grilled Swordfish Steak with a Creole Meuniere Sauce
Herb Roasted Potatoes and Fresh Baby Vegetables
\$ 28.00

Rum Marinated Grouper Filet with a Passion Fruit and Jalapeno Sauce Set on Wild Rice with Fresh
Herbs and Wilted Greens
\$ 27.00

Pan Seared 8oz. Filet Mignon with Wild Mushroom and Morel Sauce, Potato Croquettes, Grilled Green
Onions and Asparagus
\$ 34.00

12 oz. Grilled Rib Eye with Béarnaise Sauce, Potato Hash and Braised Cabbage
\$30.00

BBQ Chicken Ravioli
Accompanied by a Roasted Corn Pesto and Shaved Parmesan Cheese
\$ 22.00

Herb Marinated Cornish Game Hen
Creamy Risotto and Grilled Zucchini
\$ 22.00

Apple Lacquered Pork Chop with Dark Beer and Honey Sauce
Carrot and Potato Puree, Wild Mushroom Stuffed Roasted Onions
\$ 23 .00

Pan Seared Red Snapper with a Spicy Jalapeno and Olive Sauce, Saffron Rice and Grilled Vegetables
\$ 26.00

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