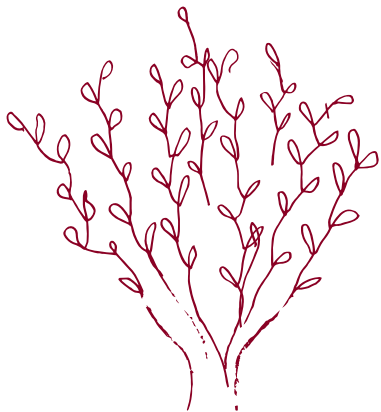




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The Elysian Bar



M E N U

HÔTEL PETER AND PAUL
NEW ORLEANS

CUISINE

Small Plates

Chicken Liver Pâté 12

LA strawberry and roasted beet mostarda, grilled Bellegarde bread

Grilled Little Gem Lettuce 15

lemon pickle, fermented honey, fried bread, pecorino sardo

Whipped Ricotta and Sourdough Flatbread 17

preserved mushrooms, herb salad, pickled shallots

Berberé Spiced Roasted Heirloom Carrots 15

charred carrot romesco, smoked pecans, carrot top chermoula

Pink Lady Apples, Kohlrabi, Haykurei Turnips 16

pinenut aillade, pink peppercorn

Fried Brussels Sprouts 14

smoked almonds, pickled raisins, bagna cauda

Roasted Gulf Shrimp 21

calabrian chili butter, oregano, bottarga breadcrumbs

Heirloom Red Grits 17

tomato braised mushrooms, poached egg,
fried shallots



Executive Chef Alex Harrell

Sous Chef Ricky Mungaray

Pastry Chef Bronwen Wyatt

Large Plates

Baked Sunchoke Custard 18

shaved asparagus, cured egg yolk, warm bacon vinaigrette

Steamed Mussels 18/27

chorizo, smoked tomato-fennel broth, grilled Bellegarde bread

Sourdough Spelt Pasta with N'Duja 27

grilled radicchio, braised prunes, gremolata

Home Place Pastures Pork Loin 32

oats cooked in whey, grilled kale, sorghum-Kentucky soy glaze,
persimmon

Braised Beef Shortribs and Littleneck clams 35

black garlic, sweet potatoes, grilled cabbage, Korean chili paste,
fermented kumquat

Confit Duck Leg 35

sour cherry, delicata squash, farro, brussel sprout leaves, vanilla
scented fennel

Daily Fish Preparation mkt

DESSERTS

Butternut Panna Cotta 9

rose caramel, golden milk cream, pumpkin seeds

Chocolate Torte 10

chicory cream, sunflower seeds, saba

Toffee Apple Cake 10

hazelnuts, vanilla bean, cream, cider caramel