

DESSERTS

HOMAGE TO HUBIG'S PIE \$8

AN INTERPRETATION OF THE MULTIFACETED GLORY OF PIE

SATURN CALLING \$8

STICKY BLACK RICE PUDDING, RINGS OF COCONUT MILK & MELON/AMARETTO PURÉE TOPPED WITH TINY TAPIOCA PEARLS

SULTAN'S NEST \$8

PISTACHIO GELATO & ABSINTHE ICE CREAM SERVED UNDER A "NEST" OF PHYLLO BAKED IN SAFFRON HONEY & TOPPED WITH WHIPPED CREAM

STRAWBERRY SHORTCAKE \$8

LOCAL STRAWBERRIES, SWEET POTATO BISCUIT, POMEGRANATE MOLASSES & SERENDIPITY PUNCH SYRUP SERVED WITH WHIPPED CREAM & MINT

CHOCOLATE CAKE BRUSCHETTA \$6

GRILLED CAKE NESTLED ON HONEY WHIPPED RICOTTA GRACED WITH SEDUCTIVE MARASKA CHERRIES

SPARKLY PASSION FRUIT SEMIFREDDO \$8

LUSCIOUS & TART, OUR FROZEN CONCOCTION IS GARNISHED W/ HONEY, BERRIES, MINT & SPECIAL SUGAR

COFFEE & TEA

20 OZ. FRENCH PRESS - \$6

MELLOW JOY DARK ROAST LAFAYETTE, LA

THE ORIGINAL CAJUN COFFEE . . . IT IS HISTORIC, RICH & ROBUST

ORCHID TEMPLE OOLONG WUYI MNTS., CHINA

GREEN OOLONG LEAVES ARE FRAGRANT WITH AN EXQUISITE FLORAL NOTE THAT LINGERS ON THE PALATE. IT IS COMPLEX AND HEADY, YET SMOOTH AND REFINED

ENGLISH BREAKFAST CHINA & INDIA

A BLEND OF KEEMUN, ASSAM, AND CEYLON LEAVES WITH A TOUCH OF REFINED DARJEELING. COPPERY LIQUOR AWAKENS THE PALATE WITH A BRISK AND COMPLEX FLAVOR. TOASTY, WITH SUBTLE FLORAL UNDERTONES

KASHMIRI CHAI HIMALAYAS, INDIA

GREEN & BLACK LEAVES, SPICED WITH CARDAMOM, CLOVES & CINNAMON ARE AROMATIC AND WARMING

TIPPY EARL GREY WORDWIDE

BLACK LEAVES WITH OIL OF BERGAMOT BRING OUT SUBTLE ESSENCES OF CITRUS FRUIT AND LAVENDER THAT EMIT A CALMING AROMA & SMOOTH TASTE

SERENDIPITY

A NEIGHBORHOOD JOINT

LUNCH HOURS: MONDAY - FRIDAY 11:30-2:30
DINNER HOURS: MONDAY - SATURDAY 6-11

AMERICAN CAN COMPANY BUILDING
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TEL: 504.407.0818

WWW.SERENDIPITYNOLA.COM
FACEBOOK + TWITTER: /SERENDIPITYNOLA

LIQUID STARTERS

SPARKLING WINE

SOLLETICO PROSECCO '10 VENETO	\$9
VON BUHL RIESLING '09 GERMANY	\$12



MIXED DRINKS

SERENDIPITY PUNCH	\$8
PHILADELPHIA FISH-HOUSE PUNCH	\$8
MEZCAL "OLD FASHIONED" COCKTAIL	\$8
THE LONDONER COCKTAIL	\$8
"KICKED UP" AMARETTO SOUR	\$8
JACK ROSE SOUR	\$8
AMERICANO COOLER	\$7
PIMM'S CUP COOLER	\$8

APPERTIVI

FROM FRANCE:

DOLIN DRY VERMOUTH DE CHAMBÉRY	\$7
DOLIN BLANC VERMOUTH DE CHAMBÉRY	\$7
SUZE SAVEUR D'AUTREFOIS	\$6

FROM ITALY:

COCCHI VERMOUTH DI TORINO	\$7
PUNT E MES ALTERNATIVO VERMOUTH	\$7
CARPANO ANTICA VERMOUTH	\$9
COCCHI AMERICANO BLANCO APERITIVO	\$6
CAMPARI APERITIVO	\$6
APEROL APERITIVO	\$6
CYNAR APERITIVO	\$6

CHEESE, PLEASE!

YOU PICK EM . . . 2 FOR \$9, 3 FOR \$13
OR CHEF'S PLATTER FOR \$17

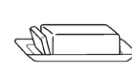
SOFT 	GOAT 
HARD 	SHEEP 
AGED 	BUFFALO 
DRY 	COW 
STINKY 	CREAMY 
BLUE 	CRUMBLY 
NUTTY 	RICH 

FLEUR DU MAQUIS FROM CORSICA

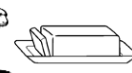


CRUSTED WITH HERBS
FROM THE MAQUIS

PECORINO TOSCANO FROM TUSCANY



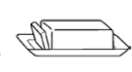
CASEIFICIO ALTA LANGA FROM ITALY



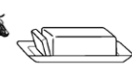
APPALACHIAN TOMME FROM VIRGINIA



GREEN HILL FROM GEORGIA



EPOISSES FROM BURGUNDY, FRANCE



WASHED IN MARC DE BOURGOGNE

CABRA LA MANCHA FROM MARYLAND



NUANCED WITH BRIGHT FLAVORS

VALDEÓN FROM LEON, SPAIN



BEEMSTER FROM NORTHERN HOLLAND



WRAPPED IN SYCAMORE LEAVES

SUPPER



THREE SISTERS STEW \$10

HOMINY, BUTTERNUT SQUASH & BLACK BEANS FINISHED WITH PUMPKIN SEED & JALAPEÑO MOLE {VEGAN}

FRIED PICKLED OKRA RELLENOS \$7

PICKLED OKRA STUFFED WITH HOUSE-MADE PIMENTO-JALAPEÑO CHEESE, FRIED IN MASA HARINA BUTTER, TOPPED WITH SMOKY AJVAR SAUCE

“CENTER CUT” CAULIFLOWER “STEAK” \$16

THICKLY SLICED CAULIFLOWER, ROASTED THEN QUICK-SEARED WITH AGED DUTCH GOUDA, ON A BED OF HERBED KASHA WITH BEET & FENNEL SAUCE

CREAM OF CAULIFLOWER SOUP \$8

CONFETTI OF ROASTED CAULIFLOWER & POTATO, WITH SCALLION OIL

SAVORY MUSHROOM BREAD PUDDING \$16

EXOTIC MUSHROOMS, SHALLOTS BRAISED IN RED WINE & THYME, APPLES & A KISS OF BLUE CHEESE TRANSFORM FRENCH BREAD



GREEK “FISH TACO” \$14

MARINATED GULF FISH, FENNEL & ROASTED TOMATOES OVER TURNIP-POTATO LATKES WITH A SMOKY GREEN SALSA

OYSTERS DELACROIX \$13

GULF OYSTERS POACHED IN HORSERADISH CREAM, OVER BUTTER-BRAISED ROMAINE ON A CROUTON, FINISHED WITH NUESKE'S BACON



FARMER'S MARKET SALAD \$13

ARUGULA, CANNELLINI BEANS, DUCK SAUSAGE & GRILLED GRAPEFRUIT WHEELS WITH A ROASTED GARLIC VINAIGRETTE

MALAYSIAN RED CURRY GOAT EMPANADA \$14

CURRIED GOAT, BRABANT RUTABAGAS & CARAMELIZED PARSNIPS BAKED IN HOUSE-MADE SHORT PASTRY SERVED WITH BASIL, MINT, CUCUMBER RAITA & SWEET POTATO TOSTONES

LAFCADIO'S CREOLE CURRIED

LAMB BAKLAVA \$15

CARIBBEAN MEAT PIE STUFFED WITH LAMB, CURRY & MRLITONS WITH PHYLLO LAYERS OF CURRIED WALNUTS & SAFFRON HONEY SERVED WITH CRAB-BOILED PICKLED MRLITONS & HONDURAN CREMA

COCHON DE LAIT/LEI \$18

BANANA LEAF-WRAPPED HAWAIIAN BARBECUE PORK, FROM BEELER'S FAMILY FARM IN IOWA, SERVED WITH MASHED SWEET POTATOES & ADOBO BRAISED COLLARD GREENS

GRILLED TWO RUN FARM STEAK OF THE DAY (MARKET PRICED)

DRY-AGED BEEF FROM MISSISSIPPI RANCH SERVED WITH CHIMICHURRI SAUCE, TWICE-BAKED POTATO, & ARUGULA

DIGESTIVI

AVERNA AMARO (SICILY)	\$6
FERNET-BRANCA AMARO (ITALY)	\$6
BECHEROVKA (CZECH REPUBLIC)	\$6
LEGENDRE HERBSAINT (USA)	\$7
PERNOD ABSINTHE (FRANCE)	\$12
CLANDESTINE ABSINTHE (SWITZERLAND)	\$12

WINES

LATE HARVEST + FORTIFIED

SAUNIER DE LONGCHAMPS (FRANCE)	
PINEAU DES CHARENTES, BLANC OR ROUGE ...	\$9
LUSTAU OLOROSO SHERRY (SPAIN)	\$9
QUINTA INFANTADO PORT (PORTUGAL)	\$8
QUINTA INFANTADO 20 YEAR TAWNY PORT ...	\$10
RARE WINE BOSTON BUAL MADIERA	\$14
RANCHO DE ORO PURO (NAPA)	
SAUVIGNON BLANC/SEMILLON	\$15

SINGLE MALT SCOTCH

MACALLAN FINE OAK 12 YEARS OLD - HIGHLAND	\$12
THE BALVENIE CARRIBEAN CASK 14 YRS - SPEYSIDE	\$14
LAGAVULIN 16 YEAR OLD 16 YEARS OLD - ISLAY	\$16
HIGHLAND PARK 18 YEARS OLD - ORKNEY ISLANDS	\$18

BRANDY

LANDY'S VSOP COGNAC	\$7
LAIRD'S 7 YEAR OLD SMALL BATCH	
APPLE BRANDY (NEW JERSEY)	\$8
CLEAR CREEK "WILLIAMS"	
PEAR BRANDY (OREGON)	\$8
ZANIN MOSCADO GRAPPA (ITALY)	\$8
PIERRE FERAND "1840" 1ER CRU	
GRANDE CHAMPAGNE COGNAC	\$9
CHÂTEAU LAUBADE X.O. BAS-ARMAGNAC	\$12
DOMAIN SURRENNE PETITE	
CHAMPAGNE COGNAC	\$12

TASTING MENU

ALL 5 FOR \$60

SAUTEÉD SNAILS	\$13
<i>IN BACON-FAT PROFITEROLES WITH ROASTED GARLIC & CAULIFLOWER CREAM</i>	

CRAWFISH HUSHPUPPIES	\$8
<i>LOUISIANA CRAWFISH TAILS BLENDED WITH HERBS + SPICES & DEEP FRIED, SERVED WITH WHITE REMOULADE SAUCE</i>	

SHRIMP "WEARING A GRASS SKIRT"	\$12
<i>ROASTED BIG GULF SHRIMP WRAPPED IN KATAIF, SERVED WITH PINEAPPLE & YOUNG COCONUT SLAW, DRIZZLED WITH A CLASSIC BARBECUE SHRIMP SAUCE</i>	

ANDOUILLE-CRUSTED GULF FISH	\$22
<i>LOCAL FISH RUBBED WITH ANDOUILLE BUTTER, SERVED WITH POTATO GRATIN & WILTED GREENS TOSSED IN FOIE GRAS VINAIGRETTE</i>	

GOLDEN BEET "RAVIOLI"	\$12
<i>GOLDEN BEETS, TRUFFLED GOAT CHEESE, POMEGRANATE MOLASSES, SABA FROM SARDINIA & PINK HIMALAYAN SALT {GLUTEN FREE + VEGETARIAN}</i>	

CROSTINI SNACKS



MOROCCAN SPICED CARROT	\$7
<i>MÉLANGE OF CARROTS, GINGER, GARLIC, SPICES & ORANGE BLOSSOM WATER</i>	

WHITE ANCHOVY	\$8
<i>BOQUERONES, EGGPLANT TAPENADE, LEMON, SUMAC, PIQUILLO PEPPERS</i>	

PORK RILLETES	\$9
<i>GARDEN RADISHES & SEASONED BEELER'S FAMILY FARM PORK FROM IOWA</i>	

BRUSCHETTA SAMPLER	\$11
<i>SAMPLE ONE OF ALL THREE</i>	