

Helix Restaurant & Wine Bar
936 St. Charles Ave. New Orleans, LA
(504) 962-0903
www.helixwb.com

SALAD

Spinach Salad - Baby spinach, Stilton bleu cheese & caramelized red onions tossed in a warm bacon vinaigrette

Helix Salad- Mesclun greens tossed with pistachios, orange segments, & toasted croutons in a tarragon champagne vinaigrette

PIZZA

Antipasto - Vidalia onions, portobellos, confit tomatoes, roasted peppers, basil, and goat cheese

Formaggio - Fontina, mozzarella, parmesan, and delice de bourgogne

Andouille-Stilton - Andouille, caramelized red onions and Stilton Bleu cheese

SMALL PLATE

Duck Spring Rolls Duck confit, braised cabbage, tasso, & carrots with spicy citrus-ginger dipping sauce

Escargot - Phyllo dough beggar's purse filled with escargot, shallots, parsley & garlic with Herbsaint cream

Shrimp Oreganato - Large Louisiana shrimp with Italian bread crumbs, fresh herbs and Prosciutto bits

Helix Risotto – Creamy risotto with caramelized fennel, onion, fresh peas, & Parmesan sauce

Lamb Pops _Three grilled New Zealand lamb chops on a bed of sauteed spinach with orange-mint gastriche

SHARING PLATE

Baked Brie - imported brie wrapped in puff pastry, topped with lavender honey and spiced walnut crumbles

Charcuterie Plate - Imported sliced meats, pate, Dijon mustard, caper berries and spiced jam with toasted bread

Cheese Plate _A selection of St. james cheeses, candied mixed nuts, sliced pears, and stewed figs with French bread

ENTREES

Hanger Steak – 10oz. Char-broiled steak with truffled French fries and Bearnaise sauce

Grilled Shrimp – Large grilled Gulf shrimp drizzled with lime glaze, served with Asian sticky rice & pesto zucchini spaghetti

Butternut Ravioli – Roasted butternut squash wrapped in homemade pasta with a light sage-brown butter sauce

Mussels & Linguini – Fresh pasta tossed with saffron-white wine steamed mussels, with toasted French bread

DESSERT

Crème Brulèe _Traditional vanilla custard with caramelized sugar cap

Nutella Pirouette – Fortune cookie filled with chocolate, served with vanilla ice cream and candied oranges

Chocolate Torte _Rich chocolate flourless cake with strawberry sauce