

3 Course Dinner Menu \$65

1st Course

Choice of 1 Appetizer
Corn Hush Puppies
Fresh Corn Fritter, Remoulade Sauce

Oysters Brochettes Gluten Free
Bacon Wrapped Gulf Oysters
served with our Remoulade Sauce

Cup of Seafood Gumbo
Shrimp, Crab, Okra, Andouille Sausage

2nd Course

Pear Salad
Butter Lettuce, Thyme Roasted Pear,
Lavender Vinaigrette, Toasted Pecans

Entrée

Choice of 1 Entrée
Wild Mushroom Jambalaya
Smoked Tofu, Roasted Cauliflower, Sweet Potato, Eggplant Purée

Catfish St. Charles

Bronzed Catfish Filet, Shrimp, Crab & Crawfish Stuffing
Jasmine Rice, Creole Meunier Sauce

Abita Turbo Dog Beer Braised Short Ribs
Wild Mushroom with Black Garlic Sauce,
Mashed Potatoes, Green Beans

Buttermilk Brined Fried Chicken
with a choice of 2 sides
Mashed Potatoes, Green Beans, Jambalaya or Collard Greens

3rd Course

Choice of 1 Dessert
Beignets
Served with a side Salted Caramel & Chocolate Sauce

New Orleans Bread Pudding
White Chocolate/Frangelico Sauce, Toasted Pecans

