

Bayou Feast
\$85 per person

1st Course

(Family Style)

Cajun Boiled Peel and Eat Gulf Shrimp | Chilled and served on a bed of ice w our house made cocktail sauce

Natchitoches Meat Pies | a savory meat filling in a crescent shape flaky wheat pastry served with white remoulade

Alligator Creole | Marinated and fried alligator nuggets, New Orleans olive salad and Creole tomato sauce

Galliano Baked Oysters | On the half-shell with Chef's special topping

Louisiana "Select" Raw Oysters | With horseradish, cocktail sauce and a mignonette sauce

Mushrooms Veronique | Four large silver dollar mushrooms stuffed and baked with honey goat cheese and cream cheese blend, grapes, parmesan crust, black garlic dust served with a white wine cream sauce

2nd Course

(choice of 1)

8oz Filet | Sauteed asparagus and roasted fingerlings, chimichurri

Blackened Gulf fish | sauteed crabmeat, lemon butter, potatoes croquette, sauteed asparagus, basil oil, white remoulade

Swamp Pasta | Sauteed gulf shrimp, Andouille sausage , fried alligator , fettuccine Pasta, Cajun cream and white wine sauce, onions, peppers and topped with a white Tabasco pepper jelly

Braised Short Ribs | Red wine braised 10 oz short rib served with garlic mash potatoes and fresh herbs

Pork Chop LaPlace | Andouille stuffed double cut pork chop, cold smoked , served with red beans, cornbread dressing, fried onions and tiger sauce

Carnival Vegetable Platter | A vegetable trio of roasted cauliflower with a coconut curry sauce, roasted beet and asparagus pilaf, roasted brussels sprouts with a balsamic glaze and grilled green onions.

Duck Dulac | Pan seared Duck breast cooked med rare, duck mushroom dirty rice, sweet potato puree, blue berry gastrique

3rd Course

(choice of 1)

Banana Bread Pudding | banana caramel, candied almonds

Chocolate Brownie Pecan Pie | vanilla ice cream

New York Style Guava Cheesecake | Guava citrus glaze , fresh seasonal fruit

Crème brûlée | Vanilla Bean, fresh berries