

TABLE D' HOTE MENU

CHOOSE 3 COURSES FOR \$62.00

APPETIZERS

Seafood Gumbo | Louisiana shrimp, crawfish, oysters, crab, and andouille sausage served with Louisiana seasoned rice

Turtle Soup | Louisiana turtle soup prepared in a veal stock reduction garnished with green onions, chopped egg, and cream sherry

Beet Salad | Goat cheese and basil stuffed beet raviolis, mixed green salad, almonds, tomatoes, parmesan cheese, cain citrus vinaigrette

Caesar Salad | Chopped romaine lettuce, parmesan cheese, fresh croûtons, house made caesar dressing

Seasonal Garden Salad | Chef's seasonal mix green salad is made with the freshest local fruit, Artisanal cheese, candied pecans and our house-made vinaigrette.

HOUSE SPECIALTIES

We cook traditional Southern Louisiana fare from the bayous south of I-10 to the shores of Lake Maurepas and the faubourgs and wards of New Orleans. These are the dishes you will find served by families all across the region. This is soul-food, Louisiana style.

Pork Chop LaPlace | Andouille stuffed Berkshire pork chop, cold smoked and grilled, served with red beans, ham hock cornbread dressing, fried onions and tiger sauce

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

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

Wagyu Poboy Cheese Burger | Ground Wagyu beef burger dressed with lettuce, tomato, onion, house made pickles, sharp cheddar cheese, on French bread served with a loaded baked fingerling potatoes

Roasted Carnival Cauliflower | Tri color potatoes, asparagus, coconut curry sauce, shaved parmesan cheese, fresh cilantro and mint.

DESSERTS

BANANA FOSTER BREAD PUDDING | Vanilla Ice cream, powdered sugar, candied almonds

CHOCOLATE BROWNIE PECAN PIE | Vanilla ice cream, powdered sugar, cream anglaise, fresh berries

VANILLA BEAN CREAM BRULEE | Fresh berries and powdered sugar

Guava Cheesecake | fresh berries, guava citrus glaze

To serve all our guests more efficiently, we are only able to take up to 5 payments per party with one check

20% Gratuity will be included on tables of 5 or more

22% Gratuity will be included on tables of 12 or more