



EASTER

AMUSE BOUCHE

LOUISIANA SHRIMP SALAD ON HERB CROSTINI

I.

(CHOOSE ONE)

CRISPY QUAIL

GRILLED PEACH CHUTNEY & PORT WINE CURRANT REDUCTION

LOUISIANA CRAB CAKE

JICAMA SLAW WITH A BLOOD ORANGE VINAIGRETTE

TEMPURA SHRIMP

MANGO PAPAYA RELISH & AVOCADO AIOLI

CHARBROILED OYSTER WITH

HERBSAINT SPINACH PARMESAN CRUST

DUCK AND ANDOUILLE GUMBO

II.

(CHOOSE ONE)

HEARTS OF ROMAINE

WITH CRUMBLed MAYTAG, CANDIED PECANS & HERB VINAIGRETTE

HOUSE SALAD

BUTTER LETTUCE, TOMATOES &
LOUISIANA CREOLE MUSTARD VINAIGRETTE

III.

(CHOOSE ONE)

GRILLED MAHI MAHI

STONE GROUND GRITS, WILTED
SPINACH & NANTUA SAUCE

GLAZED SALMON

WITH TABASCO® & STEEN'S® CANE
SYRUP OVER ROASTED Mirliton WITH
LOUISIANA SHRIMP NAGE

ROASTED FREE-RANGE CHICKEN

OPAL BASIL SPAETZLE & SPRING VEGETABLES WITH NATURAL JUS

YELLOWFIN TUNA

STIR FRIED VEGETABLES WITH KAFFIR
LIME WASABI BEURRE BLANC & RICE PAPER FAN

PANEED VEAL

ASPARAGUS WITH HOUSE MADE
BOURSIN CHEESE, ORZO PASTA & ROASTED
RED PEPPER BEURRE BLANC

FILET OF BEEF

WITH LEEK RISOTTO & BORDELAISE SAUCE

IV.

(CHOOSE ONE)

DESSERT

DUO OF CHOCOLATE MOUSSE

BITTERSWEET & WHITE CHOCOLATE MOUSSE
WITH ROASTED BANANAS & SPICED CHOCOLATE STICKS

CRÈME FRAICHE CUSTARD

WITH STRAWBERRIES

CORN MEAL CAKE

WITH BLACKBERRIES & LEMON CURD ICE CREAM

LUNCH - \$40/PERSON

DINNER - \$50/PERSON

BRUNCH ONLY

THE "LA COTE" OMELET

WITH SPINACH, CRAB & FRENCH BRIE CHEESE

EGGS BENEDICT

WITH CANADIAN BACON OR SMOKED SALMON