

# *Valentines Dinner Menu 2012*

4 courses \$50

## *First*

---

### Oysters Rock O'feller

Fresh fried oysters with tasso greens, and jalapeno hollandaise.

### Crayfish Gumbo

rice, and okra.

### Crab Maque Choux Risotto

lump crab, arborio rice, roasted corn.

### Charcuterie

House made sausages, pate, and french bread

## *Second*

---

### Creole Spinach Salad

Sun-dried tomato vinaigrette, eggs, pork belly, red onion straws.

### Hot Slaw

Cabbage, Romaine, and Hot Bacon Dressing \*BLEU CHEESE OPTIONAL

### Caesar

House-Made Croutons and Anchovies

### Shrimp Remoulade

Chilled bay shrimp, baby greens, remoulade.

## *Third*

---

### Blackened Filet Ponchartrain

Crayfish beniet, Hollandaise, potatoes a la creole.

### Red Beans and Rice

House-made sausages, bacon jalapeno spoon bread.

### Duck, Shrimp and Andouille

### Étouffée

dirty rice and roasted garlic corn bread.

### Flounder Ravigote

Lemon broccoli amandine, potatoes a la creole.

## *Heading for home*

---

### Warm Mocha Pot de Creme

fresh whipped cream

### Bananas Foster Cheesecake

warm banana topping

### Creme Brulee

scented with Baileys Irish cream