



Mardi Gras **February 28th, 2017**

appetizer selections

charbroiled oysters

garlic butter, parmesan, romano cheese, warm french bread

crawfish jambalaya

tomatoes, holy trinity

crispy "gas station" pork boudin balls

creole mustard, pickled peppers

fried green tomatoes

spice boiled gulf shrimp, rémoulade

frog legs

garlic brown butter, wilted spinach

smoked chicken and andouille sausage gumbo

classic turtle soup

traditional garnishes, dry sherry splash

étouffée shrimp

mahatma long grain rice

entrée selections

(please choose one)

pan crisped roasted duck

dirty rice, collard greens, pepper jelly glaze

blackened redfish

court boullion, fingerling potatoes, fennel

rabbit étouffée

mahatma long grain rice

louisiana seafood gumbo

jumbo lump crab, shrimp, crawfish, oysters, redfish, mahatma long-grain rice

crab stuffed shrimp

lemon butter, brabant potatoes

"grillades and grits"

braised veal cheeks, creamy jalapeño cheese grits

new orleans style bbq shrimp

head-on shrimp, garlic butter, black pepper, worcestershire sauce, warm bread

andouille stuffed pork chop

creole mustard, sweet potato hash

dessert selections

white chocolate bread pudding

white chocolate ganache, dark chocolate shavings

king cake

baby

chocolate doberge cake

chantilly cream

french market beignets

chicory coffee anglaise

prix fixe menu \$39

Chef Owner - Jeff Tunks

Executive Chef - Brant Tesky

**guests with food related allergies should inform their server upon ordering
Our prices do not reflect gratuity. We suggest 20% gratuity on behalf of our service staff