

Mardi Gras Brunch

prix fixe menu \$29.00

**cajun marys or blood orange mimosas \$1.00 each
with prix fixe menu**

cocktails (\$9.95)

ramos fizz

beefeaters gin, powdered egg whites, powdered sugar, orange water, cream

river tea

firefly sweet tea vodka, house made lemonade, and soda water

mint julep

bulleit, fresh mint, simple syrup, and splash of soda water

brandy milk punch

e & j brandy, cream, vanilla extract, and nutmeg

category five

our version of the infamous new orleans cocktail with el dorado light and gosling's dark rum

pimm's cup

a refreshing blend of pimm's and ginger ale, cucumber garnish

sweet endings

sauternes, chateau sahic les

tour, cru bourgeois, france, 2003
375ml,
Bin 601
\$8.00 glass/40.00 bottle

banyuls, domaine du mas blanc,

languedoc, france, 2004 375ml, Bin 602
\$14.50 glass/68.00 bottle

weisser riesling, noble late

harvest, paul cluver, elgin, south africa, 2004 Bin 604
\$12.50 glass/48.00 bottle

andrew rich, gewurztraminer,

"late harvest," willamette valley, oregon, 2006 Bin 605
\$13.50 glass/62.00 bottle

(select one from each course)

appetizers

smoked chicken and andouille sausage gumbo

roasted sweet corn and blue crab soup

classic turtle soup

traditional garnishes, dry sherry splash

"pain perdu"

new orleans style french toast, pecans, bananas foster sauce

fried green tomatoes

zatarain's spice boiled gulf shrimp rémoulade

"b.l.t." salad

maytag blue cheese dressing, benton bacon, cherry tomatoes

trio of deviled eggs

crabmeat ravigote, caviar, cheddar cheese bacon

charbroiled oysters

garlic butter, parmesan romano cheese, warm french bread

seafood crepe gratin

fresh shrimp, jumbo lump crab, louisiana crawfish

entrees

.eggs acadiana

two poached eggs, louisiana crawfish crabcakes, tasso ham hollandaise

.eggs sardou

two poached eggs, fresh artichokes, creamed spinach, hollandaise

.eggs benedict

two poached eggs, canadian bacon, hollandaise sauce

blackened tilapia

sweet corn pudding, collard greens with bacon, crawfish lemon tabasco butter

chicken and smoked andouille sausage jambalaya

louisiana crawfish étouffée

mahatma long grain rice

southern shrimp & grits

sautéed gulf shrimp, cheddar cheese grits cake, tasso ham

"grillades and grits"

smothered medallions of veal, creamy jalapeno cheese grits

desserts

pecan tart

praline caramel, milk chocolate ice cream

warm vanilla bread pudding

bourbon cream, praline crunch ice cream

decadent chocolate doberge cake

pineapple confit, tahitian vanilla ice cream

french market beignets

chicory coffee crème anglaise

sorbet seasonal sampler

lemon lime, strawberry, mango pomegranate

sides (all side are 6 each)

! cheese grits ! collard greens with benton bacon ! sweet corn pudding

! baby vegetables ! red bliss potato hash ! canadian bacon

**a suggested 20 percent gratuity will be added to all parties of 6 or more for your convenience-subject to sales tax
.consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

***please inform your server of any allergies upon ordering**

Chef Owner Jeff Tunks

Executive Chef Brant Tesky