

FIRST COURSE

TURTLE SOUP  
WITH SHERRY

SPINACH AND ARUGULA SALAD

APPLES, SUN DRIED CRANBERRIES, CHAMPAGNE VINIAGRETTE, TOASTED WALNUTS, GOAT CHEESE

CITRUS CURED SALMON

ROASTED BEETS, MINT PESTO, ORANGE OIL

PORK BELLY

CRISP BOUDIN CAKE, SWEET HEAT MUSTARD GLAZE

BBQ SHRIMP & GRITS

GREEN CHILE CHEESE GRITS, GRILLED BREAD

ENTREES

BLACKENED RED FISH PONTCHARTRAIN

CRABMEAT IN A MUSHROOM SCALLION BUTTER, HARICOT VERTS

ROASTED DUCKLING

PECAN WILD RICE, APRICOT GLAZE, BABY CARROTS

PRIME RIB OF BEEF

AU JUS, HERB ROASTED POTATOES, ASPARAGUS, HORSERADISH CREME

PANEED VEAL

CRAWFISH TOMATO CREME, SPRING VEGETABLE MELANGE

SOFT SHELL CRAB & EGG SARDOU

CREAMED ARTICHOKE & SPINACH, TOASTED BRIOCHE, HOLLANDAISE

DESSERTS

CLASSIC CHEESECAKE  
WITH STRAWBERRIES

NUTELLA & BANANA CREPE

FOSTER'S SAUCE, CINNAMON ICE CREAM

WHITE CHOCOLATE BREAD PUDDING

CRÈME BRÛLÉE

PRIX FIXE \$75/PERSON++  
MOTHER'S DAY MENU  
*aperitif*

FIRST COURSE

FRUIT CUP

MOZARELLA STICKS

TOMATO SAUCE

ENTREES

CHICKEN FINGERS

FRIES

FRIED FISH

FRIES

PRIME RIB

MASHED POTATOES

DESSERTS

CLASSIC SUNDAE

WITH TOPPINGS

PRIX FIXE \$22/PERSON++  
MOTHER'S DAY CHILDREN'S MENU  
*aperitif*