

Latil's Landing Restaurant

~Appetizers~

Crab and Mango Cake

Crispy sautéed and served with chipotle remoulade sauce

14

Abita Shrimp

Beer battered jumbo gulf shrimp with cheddar cheese grits and tasso cream sauce

12

Roasted Oysters

Louisiana oysters roasted in a Bittersweet Plantation Dairy's Creole cream cheese mornay sauce topped with pickled mirliton salad and Cajun caviar

12

Foie Gras with Lost Bread

Pan seared medallion of foie gras set atop toasted bread and garnished with Louisiana berries

16

~Soups~

Rabbit and Andouille Gumbo

10

Bisque of Curried Pumpkin, Crawfish, and Corn

10

~Salads~

Houmas House Salad

Saga blue cheese, fire-roasted pecans and organic greens tossed with cranberry vinaigrette and garnished with julienne pears

10

Roasted Beet and Crab Salad

Jumbo lump crabmeat tossed in lemon basil dressing served with sweet roasted beets, organic greens and cracked black pepper

14

Quail Salad

Old fashion Southern fried quail, served with pickled quail eggs, cucumbers, Roma tomatoes, and organic greens tossed in a crispy bacon and fig vinaigrette

16

~Entrees~

Black Drum Sam

Black-eyed peas crusted filet set on wilted napa cabbage, served with fall vegetables and topped with jumbo lump crab and caper butter sauce

26

Lobster and Creole Tomato Risotto

Papaya stuffed lobster tail, fire roasted shrimp and Louisiana crawfish tails on Creole tomato risotto and Parmesan broth

34

Salmon

Garden herb crusted and set atop rum scented scalloped sweet potatoes, white asparagus, and dill cream sauce

28

Plume de Veau

Bacon wrapped loin of veal, served with ragout of brussels sprouts and butternut squash, topped with crispy soft-shell crawfish and sauce au poivre

34

Tender Loin of Beef

Charbroiled filet drizzled with a oyster mushroom demi-glace, served on scalloped yukon gold potatoes infused with white truffle oil, crispy spinach and baby carrots

38

Rack of Lamb Burnside

Community coffee marinated rack of lamb, grilled, served with creamed shallot potatoes, grilled eggplant tart and lamb jus

38

Breast of Duck

Grilled breast of duck fanned on smashed candied yams served with asparagus, parsnips and drizzled with praline pecan sauce

30

Louisiana Tasting Menu

Each evening Chef Jeremy Langlois creates a seven-course menu of the moment, from inspiration and the market's offerings. Due to the complexity of the menu we ask that the entire party participate

80

Wine pairing from around the globe

45