

# 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 Jacob's 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**

Pan sautéed fillet and set atop lobster ravioli with baby tomatoes, flash fried oysters and crawfish cream 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**

Pan seared boneless veal steak topped with Roquefort blue cheese demi-glace and jumbo lump crabmeat, served with asparagus and tasso potato cake

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