

Latil's Landing at Houmas House

~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

14

Roasted Oysters

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

14

Trilogy of Foie Gras

Torchon of foie gras with Houmas House honey glaze, pan seared medallion of foie gras atop kumquat chutney, and foie gras beignets and Community Coffee caramel

18

~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, and organic greens

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

Almond crusted fillet on butternut squash couscous, served with roasted corn coulis, and topped with jumbo-lump crabmeat

30

Lobster and Creole Tomato Risotto

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

38

Salmon

Herb crusted fillet topped with lemon dill butter sauce, on rum scented sweet potatoes, and white asparagus

30

Veal Chop

14 oz. Grilled Veal Chop, marinated in Marsala wine, with fresh pasta, asparagus, and topped Sherry mushroom cream sauce

42

Tender Loin of Beef

Charbroiled filet drizzled with herb demi-glace, served with arugula ribbon, butter poached carrots and tomatoes, and puree of potatoes, Abita Amber beer and peanuts

40

Rack of Lamb Burnside

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

42

Breast of Duck

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

34