

Chef Jeremy Langlois' Louisiana Tasting Menu

~Appetizer~

Foie Gras and Scallop "Sandwich"

Pan Seared Medallion of Foie Gras served between a sea scallop and drizzled with candied roasted beet puree

Black Castle Tokaji, Tokaji, Hungary 1993

~Soup~

Bisque of Curried Pumpkin, Crawfish, and Corn

Pontchartrain Vineyards "Le Trolley" Blanc Du Bois, Covington, Louisiana 2006

~Fish~

Red Snapper

Crispy sautéed served with celery root puree and a ragout of tomatoes, Saffron, leeks, fennel, and kalamata olives

Chateau Potelle VGS Chardonnay, Napa Valley California 2005

~Sorbet~

Cosmopolitan Sorbet

~Meat~

Mixed Grill

Community coffee Marinated Rack of lamb and bacon wrapped veal loin served with oxtail potato salad and rosemary jus

Marc Colin 1er Cru Frionnes, Saint Aubin, France 2002

~Cheese~

Bittersweet Plantation Kaskaval Gratin and whipped Saint Andree served with candied Walnuts, cayenne pepper roasted pecans, and fig marmalade

Warwick Estate Shiraz, Stellenbosh, South Africa 2001

~Dessert~

Strawberry Crepe

Served with Creole Cream Cheese Ice Cream and flaming champagne strawberry sauce

Veuve Cliquot Demi-Sec Champagne, Reims, France 1996