



~Starters~

Crab and Mango Cake

Crispy sautéed and served with chipotle remoulade sauce

Roasted Oysters

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

Rabbit and Andouille Gumbo

Bisque of Curried Pumpkin Crawfish and corn

~Salad~

Houmas House Salad

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

~Sorbet~

Cosmopolitan sorbet

~Entrees~

Lobster and Creole Tomato Risotto

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

Seared Rare Tuna

Served on butternut squash orzo pasta with oven dried tomato and champagne bubbles

Filet Mignon of Beef

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

Breast of Duck

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

~Dessert~

Red Velvet Bread Pudding

Served with crème anglaise and peppermint ice cream

Baked Louisiane

Chocolate sponge cake with Creole cream cheese ice cream with flaming meringue

\$80

Plus tax and Gratuity

Reservations are available from 2PM to 8PM

Reservations can be made by calling 225 473 9380