

# Happy Valentines Day

## ~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

## ~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

### **Filet Mignon**

Charbroiled filet drizzled with Abita Root Beer demi-glace, served with baby carrots, crispy swiss chard and Yukon Gold Potato, truffle salt, and tasso "tots"

40

### **Rack of Lamb Burnside**

Community coffee marinated rack of lamb, grilled, served with horseradish potato puree, parsnips, grilled eggplant tart and lamb jus

42

### **Breast of Duck**

Grilled breast of duck fanned on smashed candied yams and voodoo greens, then drizzled with praline pecan sauce

34

# Valentines Day Tasting Menu

## ~Appetizer~

### **Tower of Jumbo Lump Crabmeat**

Jumbo lumps of Louisiana blue crab, tossed in basil dressing layered, and with mango and avocado salsa

*Justin, Sauvignon Blanc, Pasa Robles California, 2008*

## ~Soup~

Bisque of Brie and Oyster

*Sharfer, Chardonnay, Napa Valley 2004*

## ~Seafood Entree~

### **Butter Poached Lobster**

Served on risotto of baby tomatoes and crawfish, drizzled with butternut squash and vanilla fume

*Joseph Burrier, Pouilly Fuisse, France, 2005*

## ~Sorbet~

### **Cosmopolitan Sorbet**

Cranberry sorbet topped with orange scented Grey Goose vodka

## ~Meat Entree~

### **Tournedo of Veal**

Black iron seared medallion of veal set atop bacon and chive Yukon Gold potatoes, and medley of asparagus, topped with herb glacé

*Duckhorn, Estate Grown Merlot, Napa Valley, 2005*

## ~Cheese~

### **Cheese Plate**

*E. Guigal, Cote-Rotie, Rhone France, 2001*

## ~Dessert~

### **Brown Butter Raspberry Tart**

Topped with Creole Cream Cheese whip cream

*Veuve Clicquot Ponsardin, Demi-Sec, Reims France*

**\$100 Seven Courses**

*\$50 Wine Pairing*

*Due to the complexity of the menu we ask that the entire party participate*