

New Orleans

April 12th, 2021

Appetizer

"Oyster" Po' Boy

Batter dipped, deep fried oyster mushroom, served open faced with lettuce, tomato, and Creole tartar sauce.

Soup

Mirliton Soup

This wonderfully versatile vegetable in the gourd and melon family enhances and absorbs the spices and other flavors in this mildly-spiced vegetable shrimp soup.

Salad

(choose one)

Seafood Jambalaya Rice Salad

Crayfish, crab, ham, and rice served on a bed of mesclun.

Cajun Caesar Salad

Blackened redfish served with romaine and Caesar dressing.

Entrées

(choose one)

Turducken Roulade

Turkey, duck, and chicken with andouille sausage and cornbread filling rolled and roasted; served with a rich poultry demi-glace.

Filé Gumbo

A classic gumbo with poultry, crayfish, oysters, and our own sausage; served with white rice.

Chicory-Glazed Quail

Quail, stuffed with crab, and finished with a chicory-coffee drizzle.

BBQ Pork and Beans

Grilled pork chop served with baked red beans and potato salad slathered with a molasses and beer sauce.

~ all entrées served with a side of collard greens ~

Dessert

(choose one)

Red Velvet Cake

Hummingbird Cake

Honey Pecan Tart

\$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30