

# New Orleans Regional American Cuisine

March 20, 2024

## **Appetizer**

Bouchées de huitres

*Oyster Patties with Creole Mushroom Cream Sauce in a Puff Pastry Shell (D, E, SF)*

## **Soup**

Yaka Mein

*Creole Style Beef Noodle (E)*

## **Salad**

*(choose 1)*

Sensation

*Shrimp, Grilled Romaine, and Tomatoes with Lemon Garlic Vinaigrette (GF, SF)*

Tomato and Feta

*Kalamata Olives, Sweet Onions, Cilantro, and Basil with Red Wine Vinaigrette (D, GF)*

## **Entrée**

*(choose 1)*

Chicken and Sausage Gumbo

*John Folse's Recipe for Traditional Creole Gumbo with White Rice*

Shrimp Étouffée

*Mildly Spicy Shrimp and Vegetables over Cheddar Grits (D, SF)*

Cajun Butter Steak

*Bourbon Street Sauce, Paired with Rosemary Scented Pommes Frites, and Roasted Carrots (D, GF)*

Blackened Stuffed Pork Tenderloin

*Dirty Rice and Chayote Slaw (N)*

## **Dessert**

*(choose 1)*

Chef Todd's Restaurant Desserts Class

*Offering a selection of house made desserts*

**Menu subject to change to ensure the freshest product available**

*D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian*

*\$39.95 / meal plus tax and service charge*