

Sample Southern/Creole Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose One):

- Jalapeño Cornbread - Whipped butter with local honey, cheddar cheese, scallions. (V)
- Shrimp Bourbon Street - light cornmeal & corn flour crusted, flash-fried shrimp, orange marmalade horseradish dipping sauce. (GF)
- Fried Eggplant - Cajon aioli, chives, marinated zucchini (V)
- Prosciutto & Cantaloupe Crostini - Creole mint goat cheese, hot honey, toasted pecans.
- Pimento Cheese Deviled Eggs - Smoked paprika, pickled okra, chives. (V, GF)

Second Course (Choose One):

- Braised Red Cabbage - Sauteed breadcrumbs, hard cider, paprika, rosemary. (V)
- Black Eyed-Pea Salad - Fried kalamata olives, parsnip, green onions. (V, GF, VE)
- Caesar Salad - Romaine lettuce, Caesar dressing, garlic breadcrumbs, parmesan cheese.
- Shrimp Remoulade Salad - Romaine lettuce, avocado, capers, Remoulade dressing, lightly spiced boiled shrimp, tomato, hard-boiled egg. (GF)
- Creole Corn and Crab Soup - Onion, green bell pepper, celery, herbs, sherry, cream, tarragon.

Third Course (Choose One):

- Shrimp gumbo - Dark roux, onions, celery, green bell peppers, andouille pork sausage, ground leaves of the sassafras tree; served with rice.
- Red Beans and Rice - A New Orleans classic of creamy beans and rice; served with a ring of spicy andouille pork sausage. (GF)
- Louisiana Chicken - Diced chicken breast, spiced smoked ham cream sauce with sautéed mushrooms, onions, and peas, topped with Parmesan cheese; served with rice.

-Shrimp and Grits - Creole Shrimp sautéed in a tomato cream sauce, served over creamy cheese grits infused with bacon. (GF)

-Crawfish Etouffee - Spiced light roux, onions, bell peppers, celery, garlic, herbs; Served with rice.

Fourth Course (Choose One):

-Beignets - French doughnuts covered in powdered sugar. (V)

-French Silk Mousse - Chocolate mousse “pie” with chocolate cookie crust, whipped cream, and chocolate sauce. (V)

-Bananas Foster - Caramelized bananas and walnuts, rum flambe, vanilla ice cream. (V, GF)

-Chocolate Peanut Butter Pie - Peanut butter mousse “pie” with chocolate cookie crust, whipped cream, and chocolate sauce. (V)

-Pecan Pie - Caramel sauce, whipped cream. (V)