



Bayou Feast
\$85 per person

1st Course
(Family Style)

- Cajun Boiled Peel and Eat Gulf Shrimp** | Chilled and served on a bed of ice w our house made cocktail sauce
- Natchitoches Meat Pies** | a savory meat filling in a crescent shape flaky wheat pastry served with white remoulade
- Alligator Creole** | Marinated and fried alligator nuggets, New Orleans olive salad and Creole tomato sauce
- Galliano Baked Oysters** | On the half-shell with Chef’s special topping
- Louisiana “Select” Raw Oysters** | With horseradish, cocktail sauce and a mignonette sauce
- Mushrooms Veronique** | Four large silver dollar mushrooms stuffed and baked with honey goat cheese and cream cheese blend, grapes, parmesan crust, black garlic dust served with a white wine cream sauce

2nd Course
(choice of 1)

- 8oz Filet** | Sauteed asparagus and roasted fingerlings, chimichurri
- Blackened Gulf fish** | sauteed crabmeat, lemon butter, potatoes croquette, sauteed asparagus, basil oil, white remoulade
- Swamp Pasta** | Sauteed gulf shrimp, Andouille sausage , fried alligator, fettuccine Pasta, Cajun cream and white wine sauce, onions, peppers and topped with a white Tabasco pepper jelly
- Braised Short Ribs** | Red wine braised 10 oz short rib served with garlic mash potatoes and fresh herbs
- Pork Chop LaPlace** | Andouille stuffed double cut pork chop, cold smoked , served with red beans, cornbread dressing, fried onions and tiger sauce
- Carnival Vegetable Platter** | A vegetable trio of roasted cauliflower with a coconut curry sauce, roasted beet and asparagus pilaf, roasted brussels sprouts with a balsamic glaze and grilled green onions.

- Duck Dulac** | Pan seared Duck breast cooked med rare, duck mushroom dirty rice, sweet potato puree, blue berry gastrique

3rd Course
(choice of 1)

- Banana Bread Pudding** | banana caramel, candied almonds
- Chocolate Brownie Pecan Pie** | vanilla ice cream
- New York Style Guava Cheesecake** | Guava citrus glaze , fresh seasonal fruit
- Crème brûlée** | Vanilla Bean, fresh berries

