



## Seasonal Tasting Dinner Menu

### *First Course*

*(Select One)*

Herbsaint Oyster Stew  
Duck Confit Garbure with Cabbage and House Smoked Bacon  
Seasonal Green Salad

### *Second Course*

*(Select One)*

Oeufs en Meurette, Red Wine poached Farm Egg with Mushrooms on Brioche  
Baked Stuffed Gulf Oyster with Bacon and topped with Herbsaint Béarnaise  
Panéed Veal Stuffed with Spinach and Provolone

### *Third Demi-Portion Course*

*(Select One)*

Pan Roasted Louisiana Fish with Blue Crab Jus  
Seared Jumbo Shrimp with Pork Rib Risotto and Lemon Salsa Verde  
Flounder with Almond Meunière and Oyster Dressing

### *Fourth Demi-Portion Course*

*(Select One)*

Whole Roasted Filet Mignon served Medium with Bone Marrow Persillade  
Roasted Lamb with French Lentils  
Roasted Duck Breast with Duck Boudin and Figs  
Braised Beef Short Ribs with Pappardelle Pasta

### *Fifth Course*

*(Select One)*

Praline Cheesecake  
Vanilla Bean Crème Brûlée  
Warm Chocolate Pudding Cake with Café au Lait Ice Cream

Our Chef will be happy to pair wine with each course  
and customize a menu to reflect your mood and our style of cooking

*Please call for pricing information*