
MARDI GRAS Dinner

TUESDAY, FEB. 21 • 5:30 P.M.–9 P.M.

\$60 PER PERSON

FIRST COURSE

Choice of

OYSTER ROCKEFELLER DOME SOUP

Brioche Crust, Swiss Chard, Pancetta, Herbsaint

WILTED SPINACH SALAD

Deviled Egg, Spiced Pecans, Pickled Strawberries,
Brown Butter-Vinaigrette

LOUISIANA LACQUERED QUAIL

Charred Corn Grits, Andouille, Serrano, Mint
Bourbon Glaze

SECOND COURSE

Choice of

BLACKENED REDFISH “HALF SHELL”

Creole Meniere, Skillet Corn, Mirliton-Okra Fritters

NEW ORLEANS STYLE BBQ SHRIMP

Fried Green Tomatoes, Cane Syrup-Mint Aioli
Toast, Fennel Slaw

CHEF RICARDO’S PORK PORCHETTA

Crawfish Jambalaya, Pan Jus

DESSERT

Choice of

APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants, Apple,
Rye Caramel Sauce

PRALINE CHEESECAKE

Pecan Crust, Lemon-Praline Glaze

SPECIALTY DRINKS

MILK PUNCH 9

Cognac, Vanilla, Cream, Nutmeg

VIEUX CARRE 12

Cognac, Rye Whiskey, Vermouth,
Angostura Bitters

SAZERAC 11

Absinthe, Cognac,
Peychaud’s Bitters

