

Chef Dinner Menu

Appetizer Options:

- ❖ Crawfish & Angel Hair Pasta Beignets on Creole Remoulade Sauce
- ❖ New Orleans Barbecue Shrimp
- ❖ Bacon Wrapped Jumbo Shrimp with Mango Salsa
- ❖ Shrimp Cocktail served in a Martini Glass with Fried Green Tomatoes on Twin Remoulade Sauces
- ❖ Louisiana Crab cakes with Herb Aioli
- ❖ Spicy Asian Tuna Tartar with Toast Points

Soup Options:

- ❖ Bisque of Shrimp and Corn (or crawfish)
- ❖ Crawfish Boil Crabmeat & Asparagus
- ❖ Soup (with corn and potatoes)
- ❖ Oyster Rockefeller Soup

Salad Options:

- ❖ Baby Greens, English Cucumbers and Tomatoes tossed in a Fig Balsamic Vinaigrette with Toasted Pecans and Maytag Blue Cheese
- ❖ Romaine Lettuce, Toasted Almonds, Mandarin Oranges and Feta Cheese in a Rice Wine Vinaigrette
- ❖ Jumelles House Salad (baby greens, English Cucumbers and tomatoes) tossed in Parmesan Vinaigrette with Balsamic Syrup and Shaved Parmesan Cheese
- ❖ Heirloom Red and Yellow Tomatoes with Buffalo Mozzarella drizzled with White Balsamic Vinaigrette and garnished with Basil

Entrée Options:

- ❖ Pecan Crusted Red Snapper or Trout topped with Crawfish (or shrimp) Etouffee Sauce served over Fettuccini Pasta with Julienne Carrots and Zucchini
- ❖ Grilled Grouper and Jumbo Shrimp with Mango Salsa served with Roasted Potatoes and Baby Squash, Zucchini and Carrots
- ❖ Pesto Grilled Salmon Topped with Jumbo Shrimp on a Buerre Blanc Sauce over Pasta with Grilled Vegetables
- ❖ Trout Meuniere topped with Jumbo Lump Crabmeat and Garnished with Hollandaise served with Roasted New Potatoes and Asparagus
- ❖ Pepper Grilled Filet of Beef Tenderloin topped with Lump Crabmeat garnished with Hollandaise and served with Garlic Mashed Potatoes and Asparagus
- ❖ Mint Julep Lamb Chops served with "Cauliflower" Mashed Potatoes and Ratatouille
- ❖ Braised Lamb Shanks over Lebanese Cous Cous with Grand Mariner Carrots
- ❖ Semi-Boneless Quail stuffed with Oyster Dressing drizzled with Port Wine Demi-glace served with Roasted Potatoes and Crunchy Green Beans
- ❖ Herb Grilled Pork Tenderloin with a Fig Demi-Glace served with Mashed Sweet Potatoes and Corn Maque Choux

Dessert Options:

- ❖ Chocolate Bourbon Pecan Torte with Raspberry Coulis
- ❖ Praline Ice Cream Stuffed Crepe topped with Bananas Foster Sauce
- ❖ Coffee Cream Brulee with Brown Sugar Shortbread
- ❖ Almond Tart with Fresh Fruit
- ❖ Bread Pudding Soufflé topped with Praline Sauce
- ❖ To Die For White Chocolate Raspberry Cake