

# Mothers' Day

Sunday, May 14th, 2017

## starter

### OYSTERS BIENVILLE GRATIN

*shrimp, mushrooms, parmigiano crust, crostinis*

### THE LUMP CRABMEAT & BRIE SOUP

*classic Dakota*

### DUCK LETTUCE WRAPS

*julienne vegetables, garlic-ginger glaze,  
spiced cashews*

### AVOCADO-APPLE SALAD

*applewood smoked bacon, danish bleu dressing,  
baby spring greens*

### CREOLE TURTLE SOUP

*classic style with sherry*

### CRAWFISH POPCORN

*creole tomatoes; arugula-vidalia onion salad;  
dill remoulade*

## dessert

### CREME BRULEE

### CHOCOLATE TORTE

*a l'orange*

### MRS. JUDY'S COCONUT CAKE

*crème anglaise*

### THE WHITE CHOCOLATE BROWNIE

*vanilla ice cream, two chocolate sauces*

### LEMON PUDDING CAKE

*blueberries, chantilly crème*

### MIXED BERRY SORBET

*burnt sugar cookie*

## entrée

### EGGS PONTCHARTRAIN

*poached eggs, louisiana crab cakes, hollandaise,  
garlic-white cheddar grits; vegetable slaw \$49*

### HERB-CRUSTED SOFT SHELL CRAB

*charred scallion-creamed spinach orzo;  
roasted tomato butter \$54*

### REDFISH AMANDINE

*haricots verts, steen's brown butter vinaigrette;  
crawfish boudin beignets \$52*

### ROASTED TENDERLOIN OF BEEF

*kale-garlic mashed potatoes; brussels sprouts;  
sauce bordelaise \$58*

### LEMON VEAL

*sautéed medallions, vermouth-lemon-caper butter,  
creamer potatoes; broccoli hollandaise \$55*

### SPRING CHICKEN CORDON BLEU

*airline-cut breast; capicola and gruyere, dijon sauce;  
buttermilk mashed potato; asparagus \$49*

MAIN COURSE PRICING INCLUDES THE STARTER AND DESSERT SELECTION