

NORTH END AT 4580

PRIX-FIXE MENU

\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15

WEDNESDAY, MARCH 6, 2019

FIRST COURSE

(CHOICE OF)

LOUISIANA GUMBO WITH SMOKED ANDOUILLE SAUSAGE, CHICKEN & GREEN ONION

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CREAMY GRIT HUSH PUPPIES OF OYSTER, CRAWFISH, ONION, RED BELL PEPPERS & CELERY- SERVED ATOP A CREAMY MUSTARD SAUCE

SECOND COURSE

(CHOICE OF)

BLACKED CATFISH PAN SEARED OVER SOUTHERN GREENS & DIRTY RICE- WITH A LEMON-PEPPER BUTTER SAUCE

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CRISPY SEARED PORK BELLY WITH A CREOLE TOMATO SAUCE & TOPPED WITH A CELERY-RED BELL PEPPER SLAW

THIRD COURSE

(CHOICE OF)

KING CAKE CINNAMON ROLL OF BOURBON SOAKED RAISINS & PECANS- TOPPED WITH A TOFFEE-CREAM CHEESE ICING & SPRINKLES

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BANANA FOSTER SUNDAE IN A RICH DARK RUM SAUCE WITH TOASTED WALNUTS, GLACIER VANILLA ICE CREAM & A MARASCHINO CHERRY WHIPPED CREAM