

NOLA Dinner

Chef Ryan Rondeno & Master Sommelier Chris Miller

Monday, February 20, 2017—7:00 PM

Oysters Rockefeller, Pernod, Spinach Mousseline
&
Nola BBQ Shrimp, Tasso Bread Pudding
Roederer "Brut Premier"

First

Turtle Soup
or
Foie Gras Torchon, brioche, pickled blueberry
Seabold Cellars "La Balestra" Rosé, Santa Lucia Highlands 2016

Second

Trout Amandine, Vegetable Fricassé
Seabold Cellars Chardonnay, Monterey 2015

Third

Quail, Crawfish, Dirty Rice, Quail Jus
Red Beans
Seabold Cellars Pinot Noir, Monterey 2014

Dessert

Pistachio Dacquoise, French 75 Mousse, Poached Pear, White Chocolate

Beignets!

\$125.00 plus tax and gratuity

