

DINNER PARTY MENU

Please choose one item per course
** indicates my signature dishes*

FIRST COURSE

Eggplant Caprese *

Marinated Tomatoes, Fresh Mozzarella

Cremini Mushroom Tartlets

Truffle Oil, Parm

Seared Ahi Tuna

Corn Salsa, Avocado Sauce

Calamari Fritti *

Vodka Sauce

Crab Fritters *

Corn Salsa, Remoulade

Creole Shrimp

Gritcakes

Seafood Gumbo

Rice, Crusty Roll

Shrimp Bisque

Crusty Roll

SECOND COURSE: SALAD

Apple Mesclun Salad *

Gorgonzola, Spiced Walnuts, Shaved Apples,
Lemon Honey Vinaigrette

Blueberry Mesclun Salad

Gorgonzola, Candied Walnuts, Blueberries,
Blueberry Balsamic Vinaigrette

Iceberg Wedge

Spiced Walnuts, Bacon, Blue Cheese Dressing

Traditional Caesar Salad

Torn Romaine, Fresh Caesar Dressing,
Croutons

THIRD COURSE: ENTRÉE

FROM THE OCEANS & STREAMS

Seared Scallops *

Carrot Purée, Charred Veggies

Seafood Stuffed Flounder *

Wild Rice Pilaf, Haricots Verts

Porcini-Dusted Sea Bass

Saffron Cream, Truffled Potatoes, Roasted
Asparagus & Peppers

Lobster Crêpes

Brussels Sprouts

Snapper with Creole Crawfish Sauce

Scallion Mash, Kale with Andouille

FROM THE FIELDS & PASTURES

Filet Mignon *

Bordelaise Sauce, Salloped Potato
Dauphinoise, Broccolini

Filet & Scallops

Béarnaise Sauce, Scallion Mash, Charred
Brussels Sprouts

Hanger Steak & Frites *

Smoked Tomato Butter, Charred Asparagus

Boneless Beef Short Rib

Leek & Gorgonzola Risotto

Espresso-Chile Rubbed Lamb Chops

Blueberry-Sage Sauce, Truffled Mash,
Roasted Asparagus

Herb-Crusted Rack of Lamb

Red Wine Jus, Risotto Cake, Broccolini

Smoked Rabbit with Hunter's Sauce

Bronzed Seasonal Veggies & Potatoes

Confit Rabbit with Mustard Sauce

Charred Brussels Sprouts, New Potatoes

BIRDS OF A FEATHER

Seared Duck Breast

Port-Fig Reduction, Carrot Purée, Swiss Chard

Boudin-Stuffed Game Hen

with Roux Gravy

Boneless Game Hen with Mustard Sauce *

Carrots, Green Beans & Mash

FOURTH COURSE: DESSERT

Blueberries *

with Puff Pastry & Cream

French Silk Chocolate Pie

Sauce Caramel

Potted Lemon Curd

Raspberries

Tiramisu

Molten Chocolate Souffle *

Raspberry Sauce & Vanilla Ice Cream

New Orleans Bread Pudding *

Warm Whisky Sabayon