



Cocktail Hour

Marinated Crab Fingers

Duck Confit served over sweet potato puree and cane syrup glaze

Fig and Brie Crostini

Course 1

Louisiana Jumbo Lump Crab Cake served over Corn Maque Choux

Course 2

River Road Salad (Baby mixed greens, crumbled goat cheese, candied pecans, dried cranberries, topped with a drizzle of cane syrup vinaigrette)

Course 3

Louisiana Corn and Crab Brie Bisque

Course 4

10 oz Prime Fillet topped with Jumbo lump crabmeat topped with a bearnaise sauce over roasted garlic mash potatoes and saute asparagus.

Or

Pan Seared Local Gulf Fish with jumbo lump crabmeat and a lemon butter sauce, accompanied by sweet potato puree and seasoned green beans.

Course 5

Homemade Creole Cream Cheese Cheesecake