

Reception

Andouille Brochettes

Southern Pickles, Sassafras

Catfish Fritters

Cajun Honey Butter

Oysters on the Half Shell

Hurricane Mignonette

Dinner

Louisiana Lobster Salad

Crayfish Aioli, Micro Celery, Johnny Cake

Blackened Shellfish Escabeche

Gem Lettuce, Lemon Tabasco Froth

Arborio Breaded Alligator

Creole Fennel Jam, Black Eyed Peas, Okra, Tasso

Wild Boar Chops

Sauce Piquant, "mock chaux", Jalapeno Cornbread

Beef Cheek Gumbo

Holy Trinity, Dirty Bomba Rice

Pecan Pie Beignet

Peach Compote, Bourbon Anglaise

Wine will be paired with each course