



Three Course Special

Available nightly from 4 to 7 pm with total table participation required

Special includes choice of Appetizer, Entrée, and Dessert for \$29
(Half glass wine paring with each course for \$10 more)

Please choose one item from each of the following courses:

First Course

Optional Wine Pairing – Stellina di Notte Pinot Grigio, Italy, 2007

Corn and Crab Bisque or
Soup du Jour

Creole Caesar Salad
Romaine lettuce, tossed with
our house made Creole Caesar
dressing, topped with shaved
parmesan cheese, crispy fried
caper blossoms and house made
garlic croutons.

Crispy Fried Eggplant
Crispy fried eggplant rounds set
over a fresh tomato-basil sauce
and finished with a lump
crabmeat avocado salsa.

Second Course

*Optional Wine Pairing – Trincherio Pinot Noir, Napa Valley, 2007 or
Trincherio Chardonnay, Santa Barbara County, 2007*

Petite Filet Mignon
Grilled to your liking and
served with roasted fingerling
potatoes & haricot vert.

Shrimp & Tasso Pasta
Fettuccini tossed with Louisiana
shrimp, house made Tasso, vine
ripe tomatoes & green onions in
a rich cream sauce.

Fresh Gulf Fish Almandine
Seasonal fresh gulf fish, pan
sautéed and served with creole
rice & haricot vert, finished
with an almandine sauce.

Third Course

Optional Wine Pairing – Noval Fine Ruby Porto, Portugal

Vanilla Bean Crème Brulee

Made with Madagascar Bourbon Vanilla Beans,
topped with caramelized sugar,
& served with seasonal berries

White Chocolate Macadamia
Nut Bread Pudding \$7

Traditional bread pudding cooked with white
chocolate & topped with a crust of
crushed macadamia nuts & white chocolate,
finished with a White Chocolate Ganache