



Three Course Special

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

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

Please choose one item from each of the following courses:

First Course

Optional Wine Pairing – Bottega Vinaia, Trentino, Pinot Grigio, Italy

Corn and Crab Bisque
or Duck and Andouille
Gumbo

Creole Caesar Salad
Romaine lettuce, tossed with
our house made Creole Caesar
dressing, topped with shaved
parmesan cheese, and house
made garlic croutons.
Fried Green Tomatoes &

Fried Green Tomatoes slices
topped with boiled shrimp,
finished with our Creole
Remoulade Sauce.

Second Course

Optional Wine Pairing ~ Trinchero Pinot Noir, Napa Valley, 2007 or
Trinchero Chardonnay, Santa Barbara County, 2007

Petite Filet Mignon
Grilled to your liking and
served with garlic Brabant
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
Fresh Fish of the Day sautéed
and served with garlic mashed
potatoes & haricot vert, finished
with a crawfish Citrus Beurre
Blanc.

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

Bread Pudding

Traditional bread pudding with a whiskey sauce,
finished with a Chantilly Cream