

New Orleans Regional American Cuisine

April 9, 2025

Appetizer

(select 1)

Mississippi Barbecue Pork Belly

Southern greens, fried okra, hominy

Crawfish Etouffee Vol Au Vent

Hearty crawfish etouffee in puff pastry, maque choux, green onion (D, E, SF)

Soup

Cajun Potato and Andouille

Andouille sausage, potatoes, onion, bell pepper, celery (D)

Salad

(select 1)

Louisiana Sunburst

Raspberry, tabasco, and cinnamon vinaigrette, port-soaked cranberries, creole roasted pecans, blue cheese, spinach, radicchio, blonde Frisée (D)

Creole Panzanella

Charred tomato, red onion, red bell pepper, celery, French bread, romaine, creole dressing, fried Castelvetrano olives, smoked provolone (D)

Entrée

(select 1)

Jambalaya

Andouille sausage, chicken, arborio rice, onion, bell pepper, celery, smoked paprika oil, crispy shallots, fried oregano, remoulade (D, E)

Shrimp Gumbo

Shrimp, andouille, filé, fire roasted tomato, onion, bell pepper, celery, okra, rice, fried sweet potato, thyme, lemon (D)

Grillades and Grits

Braised boneless short rib, sassafras sauce, cheddar grits, roasted Cajun cauliflower, holy trinity slaw, seared corn bread (D, E)

Blackened Catfish

Red beans and rice infused with smoky ham flavor, onion, celery, bell pepper, Cajun seasoning, garlic, parmesan crisp (D)

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be offering a selection of house-made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge