



MARDI GRAS

4 COURSE WINE DINNER

ON ARRIVAL

NOLA 75

Tinkerman's Gin, Passion Fruit, Lemon, Cava

OYSTER PO BOY SLIDER

Lemon Dill Gribiche

COURSE 1

Paired with J. De Villebois, Pouilly-Fumé 2020

LEMONGRASS YAKAMEIN

Braised Turtle, Tempura Alligator, Charred Conecuh, Sous Vide Farm Egg, Ginger, Sherry Bone Broth, Baby Bok Choy, Baby Carrots, Soba, Watercress, Scallions

COURSE 2

Paired with Domaine de Courcel, Pommard, Bourgogne, 2017

SWEET BBQ SHRIMP

Best Stop Boudin, Anson Mills Johnny Cakes, Brown Butter, House Worcestershire, Smoked Rosemary Salt, Pea Tendril

COURSE 3

Paired with Domaine Matrot Saint-Romain, Bourgogne, 2017

SOFTSHELL CRAWFISH AND PORK GRILLADES

Montgomery's Cheddar Midlands, Smoked Etouffee, Grilled Poblano, Marinated Red Onion, Candied Thyme, Cured Lemon

DESSERT COURSE

Paired with Dame La Gaffeliere, Saint-Emilion Grand Cru, 2019

WALNUT KING CAKE BREAD PUDDING

Blueberry Compote, Lemon Curd, Praline Dust, Baby Beignets