

## Walentine's Menu

- Natchez Tossed Salad v

  Mixed greens, tomato, cucumber, red onions and croutons
  with a sugar cane viniagrette and served family style
- Seafood Gumbo
   Made with a traditional Louisiana roux and served with rice
- Creole Chicken Breast
  Served with a brown butter Beurre Blanc
- Piosson Rouge
   Spicy snapper Court Bouillon
- · Roasted Garlic Stewed Okra WGF
- ◆ Corn Maque Choux V/GE
- ♥ Garlic Mashed Potatoes V/GE
- Creole Pesto Cheese Tortellini
- Bread Pudding \( \)
   A soufflé of local Leidenheimer French bread in a rich custard with a decadent white chocolate sauce
- ♥ Bananas Foster ∨

  A New Orleans original! Freshly sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon, and rum. Served warm atop vanilla ice cream

Menu prepared by Executive Chef Edward Thel

All menu items subject to change

V = Vegetarian GF = Gluten Free

♥ Menu served Wednesday, 2/14 - Saturday, 2/17 ♥