



Christmas Eve MENU

First Course

KALE SALAD

Dried cranberries, slivered almonds, blueberries, queso fresco
and maple tahini dressing

SEAFOOD GUMBO

Traditional Louisiana roux with crab, shrimp, crawfish
and served with rice

Main Course

PORK OSSO BUCCO

Black cherry demi

CHICKEN LO'RANGE

Grande Marnier gastrique

AMERICAN RED SNAPPER

Sherry crab cream sauce

**All entrees served with wild rice and haricot verts*

Dessert

NEW ORLEANS BREAD PUDDING

Souffle of local La Louisiane French bread in a rich
custard with a choice of white chocolate,
rum fudge or praline sauce

MENU CREATED BY
EXECUTIVE CHEF EDDIE THEL

Menu items are subject to change by season and availability