Christmas Eve Menu

FIRST COURSE

Arugula & Spinach Salad

Dried cranberries, crumbled goat cheese, candied pecans, strawberries and basil with a raspberry balsamic vinaigrette

Crawfish and Corn Chowder

Served with a toasted baguette

MAIN COURSE

Pork Osso Bucco

With a Black cherry demi

Rosemary Chicken

French breasted chicken with a Lemon beurre blanc

American Red Snapper

Saffron dijon crab cream sauce

***All entrees served with Garlic Mashed Potatoes and Haricot Verts**

DESSERT

New Orleans Bread Pudding

Souffle of local La Louisiane French bread in a rich custard with a white chocolate sauce

Menu created by Executive Sous Chef Reginae Wade

Menu items are subject to change by season and availability