



STARTER

Blue Crab and Corn Bisque

or

Baby Greens, Charred Corn, Roasted Baby Beets,
Crumbled Goat Cheese with Bacon Vinaigrette

ENTRÉE

Chef John Folse's Bayou Blue Cheese and Pancetta-stuffed Charbroiled Beef Tenderloin,
Dauphinoise Potatoes and Grilled Asparagus

or

Pan-seared Fillet of Trout with Lobster Truffle Sauce,
Wild Mushroom Risotto and Wilted Spinach

Brioche and Hand-churned Sweet Cream Butter

DESSERT

Chocolate Doberge with Raspberry Coulis and Vanilla Bean Anglaise

Rehearsal Dinner menus start at \$30 per person

Pricing based on 30 guests



Chef's Enhancement Recommendation

Pimm's Cup, Rillettes of Duck and Barbecued Shrimp Canapés

*Prices subject to Louisiana sales tax and 18% taxed service charge
Menu recommendations, changes and suggestions are welcome from our clients.*

