February 22, 2024



Gratuities not accepted. Thank you for your patronage.

## **Appetizers**

Student Inspired Pre-dinner Hors d'oeuvres

First Course

Creole Chicken and Andouille Gumbo

Rich Louisiana Gumbo I Kay Litke Greenhouse Mardi Gras Bibb Salad / Louis Dressing

Second Course

Pan Seared Cajun Redfish with Crawfish

Parmesan Cheese Grits / Tasso Shoulder Ham Tomato Cream Sauce

Third Course

Virgin Bourbon Street Hurricane Sorbet

Fourth Course

**Royal Sonesta Smoked Pork Loin** 

Creole Marinated Medallions / Sweet Potato Mash / Wilted Swiss Chard / Nola Barbeque Sauce

Fifth Course

White Chocolate & Blueberry Bread Pudding

Sauce Anglaise

**Chicory Coffee / Mignardise** 

Bottle wine list available.

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

