



GARDEN TO GLASS 2019

PRIX FIXE MENU \$35 PER PERSON

1ST COURSE

CHICKEN AND ANDOUILLE GUMBO, LOUISIANA JAZZMEN RICE

OR

**LOUISIANA COMPRESSED WATERMELON SALAD WITH
LOCAL GREENS, GOAT CHEESE, BALSAMIC STRAWBERRY VINAIGRETTE**

2ND COURSE

**ALMOND CRUSTED REDFISH, LOCAL YAM PURÉE,
SPICED CARROTS, BROWNE BUTTER**

OR

**ABITA BRAISED SHORT RIBS, TRUFFLE MASHED POTATOES,
SAUTÉED ASPARAGUS TIPS, FRIED ONIONS, NATURAL JUS**

3RD COURSE

WHITE CHOCOLATE BREAD PUDDING WITH LOCAL RUM SAUCE

OR

PONCHATOUA STRAWBERRY SORBET WITH MINT