



DINNER WITH A CURATOR

CURATOR KIM GUISE PRESENTS:

"LIGHTER THAN AIR: WARTIME BLIMPS"

JULY 2024

FIRST

HOUMA NICOISE

CHOPPED ROMAINE, CRAB BOILED BABY SHRIMP, CORN & POTATOES, PICKLED GREEN BEANS, LEMON VINAIGRETTE

**PAIRING-FRENCH 75: GIN,
LEMON, SUGAR & CHAMPAGNE
N/A - LEMON BASIL SPRITZER**

SECOND

THE BLIMP HANGER

CAJUN MARINATED HANGER STEAK WITH LOCAL BEER GLAZE, CAJUN POTATO HASH, GARLIC BUTTERED ASPARAGUS

**PAIRING: ABITA TURBODOG
N/A - SPARKLING CITRUS POMEGRANATE**

OR

**"TOO BAD WE DON'T HAVE
A FISHING POLE UP HERE"**

PAN SEARED GULF FISH, LEMON-DILL CREAM, STONE GROUND GRITS, & FRENCH GREEN BEANS

**PAIRING: CHATEAU STE. MICHELLE PINOT GRIS
N/A - LEMON BASIL SPRITZER**

THIRD

BOURBON BOMBER

BOURBON PECAN PIE, CARAMEL, WHIPPED CREAM CLOUDS

**PAIRING: SAZERAC RYE WHISKEY,
HERBSAINT, SUGAR & PEYCHAUD BITTERS
N/A - COFFEE**