



**Group Menu**  
*\$35 per person*

**house bread**  
*herb & garlic butter*

**warm olives**  
*house marinated*

*~ 1st course ~*

**sweet potato and apple salad**  
*orange & lime vinaigrette, pecans*

**shrimp remoulade**  
*garlic poached shrimp, creole vegetable aoli*

**New Orleans style 5 lettuce salad**  
*tomato, asparagus, romano cheese & anchovies*

*~ 2<sup>nd</sup> course ~*

**cajun blackened salmon**  
*okra, tomato and wild rice*

**flank steak**  
*shallot compote, sautéed potatoes & asparagus*

**asparagus, mushroom and gruyere ravioli**  
*tomato and vodka rosé sauce*

*~ dessert ~*

**coffee chocolate fondant**  
*vanilla cream*



## **Group Menu**

*\$47 per person*

### **house bread**

*herb & garlic butter*

### **warm olives**

*house marinated*

*~ 1st course ~*

### **- SHELLFISH BOWL -**

*daily assortment of clams, mussels, prawns  
crab claws, chili lime creole broth  
tomatoes & leaves, house corn bread*

*~ 2<sup>nd</sup> course ~*

### **roasted beet salad**

*local goat cheeses, watercress*

### **shrimp remoulade**

*garlic poached shrimp, creole vegetable aoli*

### **New Orleans style 5 lettuce salad**

*tomato, asparagus, romano cheese & anchovies*

*~ 3<sup>rd</sup> course ~*

### **cajun blackened salmon**

*okra, tomato and wild rice*

### **flank steak**

*shallot compote, sautéed potatoes & asparagus*

### **asparagus, mushroom and gruyere ravioli**

*tomato and vodka rosé sauce*

### **wild mushrooms & truffle risotto**

*local mushrooms, creamy leek*

*~ dessert ~*

### **coffee chocolate fondant**

*vanilla cream*