

NEW ORLEANS WINE AND FOOD EXPERIENCE
Vintner's Dinner
Wednesday May 21, 2008 7:00pm seating

\$85 per person inclusive

Featuring the wines of Chateau Felice

Amuse

Quail boudin, persimmon balsamic jus

I

Louisiana shrimp lump crab sausage, lobster vanilla reduction

II

Pheasant morels soup, hazelnut crust

III

Venison friand, leeks, pickled butternut squash salad

IV

Veal grenadin, salsify dariole, smoked spring garlic reduction

V

Warm milk chocolate bonbon, lemongrass coulis, wild mint

Executive Chef René Bajoux