



# CHEF'S TABLE DINNER

## COURSE 1

### CRISPY CREOLE LOBSTER SPRING ROLLS

maine lobster, brie cheese, spicy mango slaw in a crispy spring roll wrapper with garlic aioli

### COCKTAIL PAIRING: BRANDY CRUSTA

lustau brandy, amarás cupreata mezcal, orange curaçao, maraschino, lemon, angostura, tobacco

## COURSE 2

### SPICY CAJUN RICE WITH TEMPURA SCALLOP

red cajun rice topped with a crispy sea scallop and roasted green pepper butter

### COCKTAIL PAIRING: PIMM'S CUP

pimm's, chateau, sparkling lemonade, basil, strawberry, cucumber

## COURSE 3

### WILD DUCK GUMBO

creamy duck gumbo with spicy andouille sausage, peppers & onions

### COCKTAIL PAIRING: FRENCH 75

amass gin, grapefruit, rosemary, sparkling wine

## COURSE 4

### BLACKENED SHRIMP WITH GOAT CHEESE GRITS

jumbo blackened shrimp over creamy goat cheese grits with red pepper relish

### COCKTAIL PAIRING: A LA LOUISIANE

garrison brothers honeydew bourbon, lustau sherry, bénédictine, absinthe, psychaud's, chocolate

## COURSE 5

### BEIGNETS WITH CARAMEL, BERRY & ESPRESSO GANACHE SAUCES

delicate house-made donuts smothered in powdered sugar and served with a trio of dipping sauces

### COCKTAIL PAIRING: BRANDY MILK PUNCH

lustau brandy, licor 43 horchata, demerara, almond milk