



## Large Party Sample Dinner Menu #1

### First Course

#### Prosciutto & Brie Board

*Roasted Garlic, Pickled Mustard Seeds, Fresh Fruit, Fruit Compote & Toast Points/ \$10 per person*

### Second Course *(choice of)*

#### Smoked Duck & Andouille Gumbo

*Pop's Gumbo, Langlinais French Bread 8*

#### Southern Caesar Salad

*Shaved Parmesan, House Croutons, Deviled Egg 7*

### Third Course *(choice of)*

#### Charley G's Bechamel Crab Cakes

*Seasonal Vegetable Hash with Roasted Pecans, Herb Roasted Garlic Aioli 24*

#### Pan Seared Sea Bass

*Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra 38*

#### Crispy Duck

*Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 33*

#### 8oz Aged Filet Mignon

*Yukon Gold Smashed Potatoes & Grilled Asparagus 58*

### Dessert *(choice of)*

#### Seasonal Cheesecake 8

#### White Chocolate Bread Pudding 8

Average Price Per Person: \$62.75 plus beverage, tax & gratuity .



## *Large Party Sample Dinner Menu #2*

### *First Course (choice of)*

#### **Smoked Duck & Andouille Gumbo**

*Pop's Gumbo, Langlinais French Bread 8*

#### **Southern Caesar Salad**

*Shaved Parmesan, House Croutons, Deviled Egg 7*

### *Second Course (choice of)*

#### **Charley G's Bechamel Crab Cakes**

*Seasonal Vegetable Hash with Roasted Pecans, Herb Roasted Garlic Aioli 24*

#### **Pan Seared Sea Bass**

*Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra 38*

#### **Crispy Duck**

*Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 33*

#### **8oz Aged Filet Mignon**

*Yukon Gold Smashed Potatoes & Grilled Asparagus 58*

### *Dessert (choice of)*

#### **Seasonal Cheesecake 8**

#### **White Chocolate Bread Pudding 8**

Average Price Per Person: \$53 plus beverage, tax & gratuity .



## *Large Party Sample Dinner Menu #3*

### *First Course* (choice of)

#### **Smoked Duck & Andouille Gumbo**

*Pop's Gumbo, Langlinais French Bread 8*

#### **Southern Caesar Salad**

*Shaved Parmesan, House Croutons, Deviled Egg 7*

### *Second Course* (choice of)

#### **Charley G's Bechamel Crab Cakes**

*Seasonal Vegetable Hash with Roasted Pecans, Herb Roasted Garlic Aioli 24*

#### **Wood Grilled Ōra King Salmon**

*Fall Vegetable Ragout, Paneed Eggplant, Romesco 32*

#### **Crispy Duck**

*Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 33*

#### **8oz Aged Filet Mignon**

*Yukon Gold Smashed Potatoes & Grilled Asparagus 58*

### *Dessert* (choice of)

#### **Seasonal Cheesecake**

#### **White Chocolate Bread Pudding 8**

Average Price Per Person: \$51.25 plus beverage, tax & gratuity .