

# ***TABLE D'HOTE***

## ***Dinner Menu***

### **POTAGES**

***TURTLE SOUP AU SHERRY OR CREOLE SEAFOOD GUMBO***

### **SALADES**

***COURT OF TWO SISTERS DINNER SALAD***

***Heart of Romaine, tasso, red onion, grape tomatoes, Creole French dressing***

### **ENTREES**

***CHICKEN OSCAR***

***Grilled airline breast of chicken, new potato mash, steamed asparagus,  
jumbo lump crabmeat, tasso hollandaise.***

***CORN FRIED LOUISIANA CATFISH***

***Served with Creole mustard nappa slaw, jumbo lump crabmeat, cayenne tartar sauce.***

***SHRIMP AND GRITS***

***Louisiana shrimp and Andouille sausage poached in a Creole Meunière reduction. Served over southern grits.***

***LOUISIANA CRAWFISH AND SHRIMP PASTA***

***Gemelli Pasta, Louisiana Crawfish tails, blackened shrimp, diced tomatoes, green onion Parmesan cream***

***TROUT MEUNIERE OR AMANDINE***

***Pan fried filet of trout, roasted new potatoes, steamed asparagus.  
Meunière or Amandine style.***

***CHAR-BROILED TENDERLOIN OF BEEF***

***The whole tenderloin is lightly charred and cooked to perfection and sliced.  
Served with marchand de vin sauce and accompanied with new potato mash and haricots verts.***

### **DESSERTS**

***CHOCOLATE MOUSSE, PECAN PIE,  
COURTYARD BREAD PUDDING WITH WHISKEY SAUCE***

***COFFEE AND TEA INCLUDED***