

# FLAVORS OF THE BAYOU

SAT / FEB 21 • 12:00PM-4:00PM • \$72 ALL INCLUSIVE

## WELCOME DRINK

### VIEX CARRE PUNCH

Rye | Cognac | Vermouth | Benedictine

## AMBIENT SELECTIONS

### BLACK-EYED PEA & GREEN ONION SALAD

Kale | Celery | Oranges | Grapefruit | Mustard  
Vinaigrette (GF/DF/VG)

### ARTISAN CHARCUTERIE

Imported & Domestic Meats | Dried Fruits |  
Marcona Almonds | Quince Paste | Crackers |  
Flatbreads | French Baguettes

### WINTER BAYOU DIPS

Purple Beet Hummus | Ricotte with Creole Spice  
Olives | Eggplant Puree with za'atar (V)

## HOT SELECTIONS

### RED WINE BRAISED SHORT RIB ETOUFFEE

Stone Ground Grits | Fried Okra

### HOUSE MADE CORNBREAD

Cane Syrup Butter (V)

### MINI LOUISIANA STYLE PO'BOY SANDWICHES

Jumbo Shrimp | Shredded Lettuce | Tomatoes |  
Pickles | Remoulade Sauce

### COLLARD GREENS

Celery | Onions | White Miso | Apple Cider Vinegar  
(VG/GF)

### CHEF PREPARED CREOLE JAMBALAYA

Chicken | Shrimp | Andouille Sausage |  
Tomato Rice | Creole Trinity

## DESSERTS

### WARM BEIGNETS

Espresso Chocolate Sauce | Powdered Sugar

### WINTER FRUIT DISPLAY

Mandarins | Clementines | Oranges |  
Pomegranate | Grapes | Dragon Fruit

### BANANAS FOSTER BREAD PUDDING

Whipped Cream | Banana Foster Sauce (V)

## BEVERAGES

Coffee | Tea | Assorted Soft Drinks | Bottled Water

## CASH BAR

Selection of beer, wine and seasonal drinks