



Appetite for Art 2021

First Course

CHICKEN AND ANDOUILLE SAUSAGE

trinity, dark roux, Louisiana popcorn rice

SOUP DU JOUR

Chef's Selection

Torre Oria Cava Brut NV, Catalonia, Spain

Second Course

FRIED OYSTER "PO-BAO"

mae ploy comeback, carrot-daikon-sesame
slaw, fresh herbs, crushed peanuts

BUTTERNUT SALAD "RUBATO"

autumn squash, hazelnut oil, pickled red onion,
toasted pine nuts, parmesan reggiano tuile,
tarragon vinaigrette

La Closerie Des Lys Rose, Southern France

Third Course

MUSHROOMS & POLENTA

local, exotic mushrooms, red wine reduction,
fried rosemary, shaved parmesan

LOW COUNTRY SHRIMP & GRITS

andouille, trinity, smoked cherry tomatoes,
Creole-spiced shrimp broth

Domiane Creusserome Chardonnay, Macon-Village, France

Hope & Grace Pinot Noir, Sonoma County, California

Dessert

BLUE CHEESE FLAN

hemp seed brittle, balsamic pearls, hard apple cider gastrique

FIVE-SPICE BREAD PUDDING

cardamom crème anglaise

HOUSEMADE ICE CREAM OR GRANITA

Chef's Selection

Atchafalaya