
N.Y.E PRIX FIXE

FIRST COURSE

pick one

CAESAR

garlic herb, parmesan fritters, fresh grated parmesan

DUCK & ANDOUILLE GUMBO

duck fat roux, basmati rice, green onion

FRENCH SHALLOT SOUP

white wine, thyme, gruyere, French bread

SOUTHERN PEACHES & BURRATA TOAST

arugula, bourbon balsamic gaze, grilled peaches

SECOND COURSE

pick one

HERB CRUSTED LAMB CHOPS

garlic & herb butter

🔥 CRISPY OYSTERS & PORK BELLY

pickled okra, creole buttermilk dressing, crystals hot sauce glaze

LUCILLE'S CRAWFISH BEIGNETS

cheese, lobster creole sauce, green onion

SHRIMP ROLL

shrimp salad, lemon herb butter

🔥 BACON WRAPPED DATES

cayenne honey, rosemary cream cheese, pecans

COCHON DE LAIT FRITES

cajun roasted pork shoulder, crispy rosemary french fries, gruyere, mozzarella

AMUSE-BOUCHE

HURRICANE SORBET

rum, lime, orange juice, passion fruit, and turmeric

/ must be 21 or older /

THIRD COURSE

pick one

COCHON DE LAIT GRITS

cajun roasted pork shoulder, grits, collards, over easy eggs, hollandaise

FRIED CATFISH ATCHAFALAYCHA

cornmeal crusted catfish, crawfish étouffée, basmati rice

COQ AU VIN

braised half chicken, pancetta, red wine, cremini mushrooms

BRAISED SHORT RIBS

baby carrots, sweet potato mash

BOURBON MAPLE GLAZED PORK CHOP

creamy grits, grilled grapes, collards

STUFFED LOBSTER TAIL

crab stuffed lobster, creamy lobster béchamel, holy trinity, creamy grits

SWEETS

pick one

DEATH BY CHOCOLATE CAKE

LUCILLE'S PRALINE BEIGNETS

Grandma's recipe, a creole staple.

BRÛLÉED CHEESECAKE

pineapple-coconut cheesecake, passionfruit glaze

FRIED BREAD PUDDING

bourbon soaked peaches, orange cream sauce, grand marnier

/ must be 21 or older /