

calcasieu

PRIVATE DINING BY CHEF DONALD LINK

Jazz Fest 2010

*Friday, April 23 – Sunday, April 25
Thursday, April 29 – Saturday, May 1
6:30PM - 10:30PM*

Soup and Salad

Chicken and Andouille Gumbo \$7
White Bean Pistou with Braised Pork Belly \$8
Watercress and Arugula Salad with Spiced Pecans, Steen-Sherry Vinaigrette \$7

Small Plates

Seared Jumbo Shrimp with Pork Risotto and Lemon Salsa Verde \$10
Black Eyed Peas with Cornbread \$8
Softshell Crawfish with Spicy Grits Cake \$12
Zucchini-Pimento and Rice Casserole and Green Tomato Relish \$8
Boudin Balls with Butcher Pickles and Mustard \$7
Baked Stuffed Oysters with Bacon and Hollandaise \$11

Entrees

Crawfish Bread with Maque Choux \$20
Grilled Berkshire Pork Chop with Ham Hock Grits, Collard and Mushroom Gravy \$25
Pan Roasted Redfish with Black Eye Pea Cake and Tomato-Andouille Gravy \$23
Rib Eye Roast and Pont Neuf Potatoes with Roasted Beets and Gorgonzola Cream \$31

Desserts

Sticky Toffee Pudding with Steen's Ice Cream \$7
Apple Turnover with Vanilla Ice Cream \$7
Chocolate Truffle Cake with Strawberries \$7

A 20% service charge may be added to parties of 6 or more

Reservations at 504.588.2123