



Seasonal Tasting Dinner Menu

FIRST COURSE

Select One

HERBSAINT OYSTER STEW
DUCK CONFIT GARBURE WITH CABBAGE AND HOUSE SMOKED BACON
SEASONAL GREEN SALAD

SECOND COURSE

Select One

OEUFS EN MEURETTE, RED WINE POACHED FARM EGG WITH MUSHROOMS ON BRIOCHE
BAKED STUFFED GULF OYSTER WITH BACON AND TOPPED WITH HERBSAINT BEARNAISE
PANEEED VEAL STUFFED WITH SPINACH AND PROVOLONE

THIRD DEMI-PORTION COURSE

Select One

PAN ROASTED LOUISIANA FISH WITH BLUE CRAB JUS
SEARED JUMBO SHRIMP WITH PORK RIB RISOTTO AND LEMON SALSA VERDE
FLOUNDER WITH ALMOND MEUNIERE AND OYSTER DRESSING

FOURTH DEMI-PORTION COURSE

Select One

WHOLE ROASTED FILET MIGNON SERVED MEDIUM WITH BONE MARROW PERSILLADE
HERB CRUSTED LAMB LOIN WITH FRENCH LENTILS
ROASTED DUCK BREAST WITH DUCK BOUDIN AND FIGS
BRAISED BEEF SHORTRIBS WITH PARPADELLE PASTA

FIFTH COURSE

Select One

CHOCOLATE ESPRESSO OPERA CAKE
VANILLA BEAN CRÈME BRULEE
TARTE TATIN WITH FLEUR DE SEL CARAMEL ICE CREAM

\$85.00 per person

Our Chef will be happy to pair wine with each course and customize a menu to reflect your mood and our style of cooking.

Pricing does not include 9.75% tax and 20% taxable service charge

For additional information contact Jennifer Flynn at 504-588-2188, sales@calcasieurooms.com – 930 Tchoupitoulas Street, New Orleans, LA 70130