

## ***Come Dine with us!***

### ***Cocktail Reception: Passed Hors d'oeuvres***

*Mumm Cuvee Champagne & Cocktails will be served during the reception.*

### ***Rabbit Tenderloin:***

*Rabbit loin wrapped in pancetta bacon, seared crisp*

*~ Michael Farrell, Le Meritage*

### ***Blue Crab Pound Cake :***

*With port salut 'icing' and dehydrated pepper sprinkles*

*~Chris Lusk, Café Adelaide*

### ***Escargot:***

*Snails sautéed in a garlic-herbsaint cream, fresh thyme and served in a puff pastry shell*

*~Brian Landry, Galatoire's and Galatoire's Bistro*

### ***Roasted Sweet Corn and Crawfish Griddle Cake with Creole tomato aioli and Maras Farm sprouts***

*~ Keith Frentz, Lola*

### ***Warm Brie and Apricot Pastry garnished with crisp ham***

*~ Nealy Crawford-Frentz, Lola*

## ***Dinner: (Wine paring with each Course)***

### ***First Course: Creole Shrimp and Grits:***

*Gulf shrimp, tangy Creole sauce, roasted sweet corn and Parmesan grits*

*~ Keith Frentz, Lola*

*Wine Pairing: Cambria Pinot Noir*

### ***Soup Course: Blue Crab and Camembert Bisque with saffron popcorn***

*~Chris Lusk, Café Adelaide*

*Wine Paring: Sonoma Cutrer Chardonnay*

**Salad Course: Jumbo Lump Crabmeat and Sugar Beet Salad:**

*Louisiana jumbo lump crabmeat in white remoulade over roasted beet tartare  
(beets tossed with capers, shallots, Dijon mustard, parsley and herb vinaigrette)*

*~Brian Landry, Galatoire's and Galatoire's Bistro*

*Wine Pairing: Graffigna Pinot Grigio*

**Main Course: Fudge Farm Pork Filet with roasted cauliflower puree  
and fig compote**

*~ Michael Farrell, Le Meritage*

*Wine Pairing: St. Francis Zinfandel*

**Dessert: Dark Chocolate Bouchon:**

*Dark chocolate bouchon, house-made caramel  
and Grand Marnier whipped cream*

*~ Nealy Crawford-Frentz, Lola*

*Wine Pairing: Martini & Rossi Rose'*