



Executive Chef: Emeril Lagasse

Chef de Cuisine: Mike Ruoss

(504) 522-6652

New Year's Eve

December 31 2008

\$85 per guest

\$50 wine pairing option

Amuse-Bouche

Tuna Tartar

with Local Caviar, Caper Aioli and Cucumber

N/V Heidsieck & Co. Monopole 'Blue Top' Brut (Champagne, France)

First

Cornmeal Fried Oysters

with Grilled Flatbread, Frisée, Olives, Feta Cheese, Lemon and Extra Virgin Olive Oil

2007 Pouilly-Fumé 'Les Pentes', Serge Dagueneau (Loire Valley, France)

Second

Jumbo Lump Crab and Brie Gratin

with Artichoke, Pumpernickel Toast and Truffle Tossed Arugula

2007 Sineann Pinot Gris (Oregon)

Third

Goat Cheese Stuffed Lamb Chops

with Warm Couscous Salad, Pistachio, Dried Cherries and Mint Syrup

2005 Bolgheri, Le Serre Nuove dell' Ornellaia (Tuscany, Italy)

Dessert

Blackberry Crème Brûlée

with Lemon Sugar Cookies

2006 Mount Horrocks Riesling 'Cordon Cut' (Clare Valley, Australia)