



Executive Chef: Emeril Lagasse
Chef de Cuisine: Steve D'Angelo

(228) 314-1515

New Year's Eve

December 31, 2008

Priced a la carte

Appetizer

Crabmeat Stuffed Baked Oysters

on the Half Shell with Corn Maque Choux, Warm Spinach and Creole Tomato Jam

Salad

Lobster Ravigote Salad

Steamed Maine Lobster tossed in a Ravigote Dressing with Bibb Lettuce and Herb Brushed Crostini

Entrée

Crawfish Stuffed-Bacon Wrapped Filet Mignon

with Grilled Asparagus, Roasted New Potatoes and Sauce Béarnaise

Dessert

Banana's Foster Ice Cream Pie