



Executive Chef: Emeril Lagasse

Chef de Cuisine: Mike Ruoss

(504) 525-6652

## 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)*