



AMUSE

Smoked Salmon Deviled Eggs, Kelley's Katch Caviar

FIRST COURSE

BLFGT Salad: Bacon | Greens | Remoulade Dressing | Pimento Cheese | Fried Green Tomato

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Trio of Oysters: New Orleans BBQ, Hot Sauced w/ Flo's Pepper Jelly & baked with Spinach & Lemon

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Fresh Lump Crab Crepes | Lemon Butter Sauce | spoonful of Flo's Tomato Jam

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Eggplant Parmesan: Baked Eggplant | Duo of Sauce : Tomato & Mornay Sauce | Mozzarella Cheese

SECOND COURSE

Gulf Fish | Pecan Crust | Fresh Lump Crab Meat | Creole Mustard Sauce

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Oyster Dome: Oyster Stew with Absinthe, Tarragon Cream, Artichokes & Bacon | topped with Puff Pastry

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Ricotta Dumplings | Bonnie Blue Goat Cheese | Brown Butter | Hazelnuts | Balsamic Syrup

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Filet of Beef Tenderloin | Three Potato Gratin | Sauce Bavoroise | Fresh Asparagus

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Lamb Sunday Sugo: Rich Italian Red Gravy | Fresh Spinach Risotto | Romano Cheese

DESSERT COURSE

Dark Chocolate Pot du Creme | Shortbread Cookies

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Duo of Sorbets: Fresh Raspberry & Tart Lemon

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Toasted Coconut Cream Pie | Sweetened Whipped Cream

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Cheesecake | Cookie Crust | Suzanne's Praline Sauce

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Sticky Toffe Pudding Cake | warm Butterscotch Sauce | Buttermilk Brown Sugar Gelato

TAKE HOME

Dinstuhl's Chocolate covered Strawberries