

DINNER WITH A CURATOR MENU FEBRUARY 27, 2018

1ST COURSE

SHRIMP AND ZUCCHINI SUBMARINE, SANDBAR GRITS, MUDDY WATERS
SHRIMP MOUSSE-STUFFED BAKED ZUCCHINI, STONE GROUND GRITS,
CREOLE MEUNIÈRE SAUCE

HIGH-TIDE – COGNAC, CHAMPAGNE, LEMON TWIST

NONALCOHOLIC: LOW-TIDE – GINGER ALE, PINEAPPLE JUICE, GINGER, ORANGE, AND BASIL

2ND COURSE

FORTIFIED POSITION OF SWEET POTATO UNDER COVER OF
SPINACH BISQUE

PURÉE OF SWEET POTATOES, CANDIED PECANS,
CREAMY SPINACH BISQUE

OPERATION ROSIE – BAYOU RUM, PEYCHAUD'S BITTERS, LIME, CLUB SODA

NONALCOHOLIC: DAZZLE SPRITZER – SPARKING WHITE GRAPE JUICE, GRAPES, ORANGE

3RD COURSE

WILD MUSHROOM AND HANGAR STEAK IN A "FOG OF POTATO"
BRAISED HANGER STEAK IN A STEW OF WILD MUSHROOMS UNDER DUCHESS POTATOES
DUCKHORN DECOY MERLOT

NONALCOHOLIC: PEACH DECEPTION – PEACH-INFUSED ICED TEA

OR

BAY SNAPPER, CORN, AND CRAB IN A "PUFF BLANKET BUNKER"
RICH CHOWDER OF BAY SNAPPER, BLUE CRAB, AND SWEET CORN UNDER A
BUTTERY PUFF PASTRY CRUST

PACIFIC RIM RIESLING

NONALCOHOLIC: DEEP BLUE – BLUE-INFUSED ICED TEA

4TH COURSE

BANANA SPLIT PIE

STRAWBERRY AND BANANA SEMI FREDDO, CHOCOLATE CRUST,
PEANUT BRITTLE

JAVA SEA FLOAT – BAILEY'S, KAHLUA, JAMESON, COFFEE,
ICE CREAM, CARAMEL, CHOCOLATE SAUCE

NONALCOHOLIC: BUOY FLOAT – COFFEE, ICE CREAM, CHOCOLATE SAUCE, CARAMEL