

food diego

Creole Dinner Menu

"bon repas. bon temps."

appetizers

crab cake royale

crab claw meat with sauteed trinity. crunchy top. remoulade sauce
***lump crab meat used for supplemental charge

seafood popcorn

fried crawfish and shrimp. handmade lemon zest mayo + remoulade

salmon rillettes

flaked poached salmon filet and belly dressed in crème fraiche+mayo
celery. parsley. tarragon.
slivers of toasted baguette

butter meat pies

ground sirloin + sauteed trinity + seasoning overload. slight heat.
buttery pastry. remoulade sauce.

pigeontown meatballs

ground pork and andouille sausage. broiled.

eggplant bienville (v)

eggplant steaks broiled and topped with
a sauce of chopped spinach and mushroom, white wine, and cream
finished with parmesan and bread crumbs

double corn fritter (v)

cornbread mix + creamed corn pan-fried in drawn butter

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salads

greens n pralines (vg)

mixed greens. baby spinach. tomatoes. cayenne pralines. whole grain mustard vinaigrette.

wedge classic (v)

organic iceberg wedge. cherry tomatoes. shaved shallots. parmesan vinaigrette.

asparagus and tomato hollandaise (v)

poached asparagus + heirloom tomato

vinaigrette of egg yolk, olive oil, tarragon, lemon juice, and white pepper

spinach pig salad

baby spinach. sauteed bacon. shaved boiled egg. red onion.

molasses vinaigrette.

***crisp prosciutto or bacon lardons may be added to any salad

seafood

shrimp creole

shrimp in a piquant tomato based creole
sauce

shrimp etouffee

shrimp + seafood stock in a creamy roux
sauce + trinity
(finished with cognac)

crawfish etouffee

crawfish tails + seafood stock in a creamy
roux sauce + trinity
(finished with cognac)

colossal crab cake

8 oz lump crab cake with remoulade
dressed mixed greens. red-skin potato
salad.

mains

gumbos

a blend of rich broth + trinity + roux
(served with parsley rice + burned butter
corn muffins.)

seafood gumbo

a rich yet lighter broth. very herbaceous.
with shrimp, crawfish, crab, and catfish

chicken gumbo

a rich yet lighter gumbo broth
with chicken thigh meat. chicken andouille-
style sausage.

gumbo yaya

broth + dark roux + hamhock stock
with chicken + andouille + shrimp

mains

contd...

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poultry & fowl

chicken etouffee

dark meat chicken in a creamy roux sauce +
trinity
(finished with cognac)

blackened chicken

airline breast of chicken

canal street canard

deeply seasoned breast of duck. cooked
medium.
dressed with blackberry port sauce

beef & pork

beef grillades

medallions of beef short rib simmered in
tomato based sauce creole.

mignon metarie

two day marinated filet mignon
with mushroom cream sauce or whiskey
demiglace

pork loin creole

pork medallions in sauce creole + chunky
trinity

vegetarian

eggplant farci (v)

eggplant stuffed with rice + trinity + tomato + cheese
topped with toasted breadcrumbs

mushrooms and grits (vg)

portobello and bella mushrooms in vegan cream sauce
served atop stone ground grits

desserts

handmade peach cobbler

stewed peaches deeply seasoned and baked with handmade butter and shortening crust

banana custard pudding

banana puree blended with a creamy egg custard and layered with vanilla wafers

bread pudding supreme

torn french bread blended with rum-soaked raisins, crushed pecans, and custard