

# food diego

## Creole Dinner Menu

*"bon repas. bon temps."*

### appetizers

please select two

#### 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 rilletes

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

please select one

### **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

## mains

please select one

### 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.

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## **gumbos**

gumbo is 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

## **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

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## 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

please select one

(additional selections available)

### handmade peach cobbler

stewed peaches deeply seasoned and baked with handmade butter 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