



New Orleans Tasting Menu 9/27/23

1st Course

Oyster Rockefeller

Oysters On The Half-Shell, Topped With a Rich Sauce of Butter, Spinach, Parmesan, Bread Crumbs, Baked
Served with Pimms Cup - Pimms, Lemon, Sugar, Ginger Ale

2nd Course

New Orleans Muffuletta

Seasame Bread , Creole Olive Salad, Capicola, Mortadella, Genoa Salami, Mozzarella, Provolone , Pickled Pepperoncini
Served with Sazerac - Rye Whiskey, Bitters, Sugar, Absinthe

3rd Course

Creole Crab Cakes With Spicy Creole Sauce

Jumbo Lumb Crab Cakes served with Creole Spicy Mustard Aioli
Served With Hurricane - White Rum, Dark Rum, Passion Fruit, Grenadine. Sugar, Lime

4th Course

New Orleans Gumbo

Chicken, Andouille Sausage, Lump Crab Meat, Okra, Shrimp, Cajun Seasoning, Vegetables, Broth
Served With Vieux Carre - Rye Whiskey, Cognac, Sweet Vermouth, Benedictine Liqueur, Peychaud's Bitters, Angostura Bitters

5th Course

Beignets

With a Banana Fosters Sauce
Served With Brandy Milk Punch - Brandy, Milk, Sugar, Vanilla, Nutmeg

\$85 Per Person Before Taxes & Gratuity
To sign up email :sheree@prospectfivepoints.com