

"America's Night Out For Gulf Seafood"

DINE AMERICA • LOUISIANA 2010

December 1st

Roux on Orleans

An Amuse of Louisiana Caviar

Chou piqué and Goats Chou piqué Caviars on a wheel of Purple Potato with Chive Crème Fraiche.

Creole Bouillabaisse

Gulf Redfish, Triple Tail and Crab with Black Mussels in a rich Fennel Herb Saint Broth served with Cayenne Rouille Croutons.

Roux on Orleans Lagniappe Salad

Mixed Field Greens with Creole Mustard, Steens Cane Vinegar Dressing topped with Candied Pecans and Warm Gulf Shrimp

Intermezzo

Satsuma Sorbet on a Lemon Leaf

Grilled "Baseball" Center Cut Gulf Swordfish

Topped with a Shrimp, Stiletto Vodka Cream and topped with a Nest of crispy Fried Sweet Potatoes

Madagascar Vanilla Bean Crème Brûlée

Topped with an Fresh Blueberry Compote

\$48++

Contact us at (504) 571-4604 for reservations.

