



# *Latil's*

*Fine Dining in the Old French House at*  
**HOUMAS HOUSE PLANTATION AND GARDENS**

*For nearly two and a half centuries, the Sugar Barons of Houmas House have entertained their guests with the finest of food and beverage.*

*It is in that spirit that Chef Joseph Dicapo allows his guests the opportunity to personalize their dining experience. His "prix fixe" menu allows his guests several choices within courses for the ultimate customization of their menu.*

*Our extensive wine selections are available by the glass or bottle and can be viewed in our Master Wine List. You may ask your server for a viewing of our Wine Cellars located in the Cisterns of the Hampton Court Fountain, just outside your window.*

*We hope you enjoy the culinary delicacies of Louisiana that have been created for your dining pleasure, and that your evening at the Sugar Palace will be an experience to remember.*

*Executive Chef Joseph Dicapo*

# *Latil's*

*Latil's menu showcases several of Chef Joseph Dicapo's signature dishes for the ultimate customization of your dining experience.*

*Make your selections from Chef's menu of Appetizers, Soups, Salads, Entrees and Desserts.*

## *Seven Course Fixed Price Dinner Menu*

*Please choose one item from each of the courses*

*\$85 per person*

## *Ten Course Fixed Price Dinner Menu*

*Please choose any two extra courses to add to your selections...*

*Le Fromage (a cheese course) is included in the Ten Course menu*

*\$120 per person*

*Enhance your experience with a Wine Pairing*

*Each course will be paired with unique wine perfectly matched to your selection.*

*Seven Course Fixed Price Menu with Wine Pairing – \$145 per person*

*Ten Course Fixed Price Menu with Wine Pairing – \$195 per person*

## *~Amuse-Bouche~*

*Chef's selection of a small bite hors d'oeuvres*

## *~Appetizers~*

### *Crab and Mango Cake*

*Crispy sautéed crab cake, served with a chipotle remoulade sauce*

### *Pork Belly Cassolet*

*Pork belly confit finished with a Mayhaw pepper jelly  
served on braised white beans and mustard greens*

### *Abita Shrimp and Grits*

*Abita beer batter-fried shrimp served with PaPa Tom's stone ground grits  
finished with an andouille and cream peperonata*

### *Foie Gras*

*Pan seared medallion of Hudson Valley grade A foie gras  
served with a seasonal garnish on sourdough toast*

## *~Soups~*

### *Duck, Corn and Okra Gumbo*

*Bisque of Curried Pumpkin, Crawfish and Corn  
Seasonal Soup*

## *~Salads~*

### *Houmas House Salad*

*Mixed greens tossed with a Steen's Cane Syrup vinaigrette,  
finished with Belle Ecorce blue cheese, pecans, cranberries, and garnished with julienned pears*

### *Roasted Beet and Crab Salad*

*Colossal crabmeat tossed with a citrus-herb aioli  
served with roasted beets and mixed greens*

## *~Seasonal Sorbet~*

## *~Entrees~*

### *Seafood Crepes*

*Classic crepe filled with colossal crab, sautéed shrimp and crawfish,  
poached in an herb cream sauce and napped with a farm egg hollandaise  
served with buttered seasonal vegetables*

### *Australian A9 Wagyu Filet*

*Grilled filet, served on creole creamed spinach and finished with an Herbsaint cream,  
served with a charred scallion pommes duchess*

### *Community Coffee Rack of Lamb*

*Community coffee marinated rack of lamb,  
grilled, rolled in herbs and finished with a cherry tomato confit  
served on a sweet potato cake*

### *Butter Poached Cold Water Lobster Tail*

*Butter poached cold water lobster tail  
served with sautéed mushrooms and finished with its own vinaigrette and herbs*

### *Chef's Choice Market Fish*

### *Executive Chef Joseph DiCapo*

## *~Desserts~*

### *White Chocolate Bread Pudding*

### *Chocolate Molten Lava Cake*

### *Bananas Foster*

### *Classic Crème Brûlée*

## *~After Dinner Selections~*

*Asbach Aged 8 Years "Privatbrand" Brandy \$9*

*Martell "Cordon Bleu" Grand Classic Cognac \$25*

*V. E. P. Yellow Chartreuse Liqueur \$21*

*D'Usse Cognac VSOP \$10*

*Carpano "Antica Formula" Vermouth Di Torino \$9*

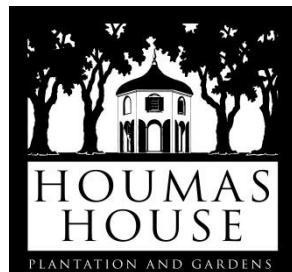
*(other selections available)*



## *The French House*

### *Houmas House Plantation and Gardens*

The Houmas property was originally settled by Frenchman Pierre Baron in 1721, then sold to Joseph Blanpain, of Mons, Belgium, in 1739. That year, Blanpain established Houmas, one of the first plantations upriver from New Orleans, and began supplying New Orleans with deer skins, trade products and cypress lumber. In 1774, the French House was owned by Alexander Latil and Maurice Conway, and still stands behind the carriageway of the mansion. The quaint colonial-era two story brick house, was of simple design and contained only 6 rooms, a closet staircase and four fireplaces. It was built about 50 yards in front of the great Houmas Indian Mound, and sat among ancient oaks dating back to the early French settlers and Houmas Indians. The Indian Mound was leveled in the late 1800's but many of the great oaks remained and the older oaks were enhanced by the trees and gardens planted by the many families of Houmas. Today, the French House is painted a vivid terra cotta color, to visually separate its structure from the 1829 Hampton Mansion. The French House features original solid brick walls with cypress timbers and floorboards, which remain visible today. The staircase was added in the 1880's by William Porcher Miles when he connected the French House to the 1829 mansion. The palladian window in the staircase was added by Dr. Crozat in the 1940's. The restored French House now serves as the award-winning fine dining restaurant, Latils.



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[www.houmashouse.com](http://www.houmashouse.com)