



# Valentine's Day 2017

## *Latil's Landing Restaurant*



Houmas House Plantation and Gardens

*Please choose one item from each of the four courses*

### *~Amuse Bouche~*

### *~Starters~*

#### ***Crab and Mango Cake***

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

*or*

#### ***Pork Belly Cassoulet***

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

### *~Soups~*

#### ***Chicken and Andouille Gumbo***

*or*

#### ***Bisque of Curried Pumpkin, Crawfish, and Corn***

### *~Sorbet~*

### *~Entrees~*

#### ***Filet Mignon***

*Grilled 5oz Wagyu filet mignon finished with a sauce Madeira  
served with Creole creamed spinach and a Yukon gold and scallion mash*

*or*

#### ***Sea Bass en Papillote***

*Mero sea bass, Yukon gold potatoes, oyster mushrooms and yellow squash  
finished with edible flowers and citrus, then wrapped in parchment paper and steamed*

### *~Desserts~*

#### ***Bananas Foster***

*Caramelized bananas topped with homemade Creole cream cheese ice cream,  
whipped cream, pecans and flaming Bananas Foster Sauce*

*or*

#### ***Chocolate Lava Cake***

*served with Creole cream cheese ice cream*

*\$85 per person (does not include tax or gratuity)*

*Executive Chef Joseph Dicapo*