



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

HOUMAS HOUSE PLANTATION AND GARDENS

~APPETIZERS~

CRAB AND MANGO CAKE

Crispy sautéed crab cake and mango, served with a chipotle remoulade sauce

CONFIT OF PORK BELLY

*Pork belly confit finished with a Mayhaw pepper jelly
served on a bed of braised mustard greens*

ABITA SHRIMP AND GRITS

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

FOIE GRAS

*Pan seared medallion of Hudson Valley grade A foie gras
served on a Creole toasted French bread with a seasonal garnish*

~SOUPS~

RABBIT AND ANDOUILLE 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,
roasted pecans, cranberries and garnished with julienned pears*

ROASTED BEET AND CRAB SALAD

*Colossal crabmeat tossed with citrus, parsley and capers
served with roasted beets and mixed greens*

EXECUTIVE CHEF – JOSEPH DICAPO

~ENTREES~

SEAFOOD CREPE

*Classic crepe filled with colossal crab, sautéed shrimp and crawfish
poached in an herbed cream sauce and topped with a farm egg hollandaise*

A9 WAGYU FILET

*A grilled 4 oz. Wagyu Filet Mignon served with Pommes Anna and seasonal vegetables
finished with a Cognac cream sauce*

NEW ZEALAND RACK OF LAMB

*Grilled rack of lamb tossed in herbs and served with Butternut squash
and Yukon Gold potatoes finished with seasonal vegetables*

BUTTER POACHED COLD WATER LOBSTER TAIL

*Cold water lobster poached in butter and finished with its own vinaigrette
served with sautéed mushrooms and asparagus tips*

CHEF'S CHOICE MARKET FISH

~DESSERTS~

WHITE CHOCOLATE BREAD PUDDING

CHOCOLATE MOLTEN LAVA CAKE

BANANAS FOSTER

CLASSIC CRÈME BRÛLÉE

THREE COURSES – \$65

(YOUR CHOICE OF APPETIZER, SOUP OR SALAD, ALONG WITH ENTRÉE AND DESSERT)
SERVED WITH COMPLIMENTARY AMUSE-BOUCHE AND SEASONAL SORBET

FIVE COURSES – \$85

(YOUR CHOICE OF APPETIZER, SOUP, SALAD, ENTRÉE AND DESSERT)
SERVED WITH COMPLIMENTARY AMUSE-BOUCHE AND SEASONAL SORBET

SEVEN COURSES – \$120

(YOUR CHOICE OF APPETIZER, SOUP, SALAD, ENTRÉE & DESSERT)
Please choose any additional Appetizer, Soup or Salad, and another choice of Entree
SERVED WITH COMPLIMENTARY AMUSE-BOUCHE, SEASONAL SORBET AND LE FROMAGE (A CHEESE COURSE)

Enhance your experience with a Wine Pairing

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

Three Course Fixed Price Menu with Wine Paring - \$100 per person

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

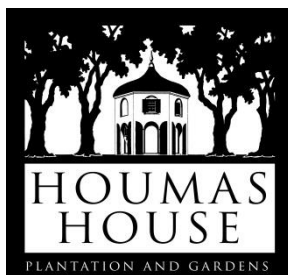
Seven Course Fixed Price Menu with Wine Pairing – \$195 per person



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.



HOUMAS HOUSE PLANTATION AND GARDENS

www.houmashouse.com