

Course 1

**~Crabmeat Neptune~**

*Jumbo lump crabmeat aioli*

*finished with capers, parsley and lemon*

**Paired with Freemark Abbey Sauvignon Blanc 2016**

Course 2

**~Louisiana Crawfish Cake~**

*New Orleans holy trinity and Louisiana crawfish tails*

*pan seared and served with a chive hollandaise*

**Paired with Freemark Abbey Chardonnay 2016**

Course 3

**~Roasted Quail~**

*Herb glazed roasted quail*

*atop Houmas House greens tossed with champagne vinaigrette*

**Paired with Copain Pinot Noir 2015**

Course 4

**~A9 Australian Wagyu Filet Mignon~**

*Sous vide then grilled filet mignon with a cognac butter sauce,*

*butternut squash puree and sautéed mustard greens*

**Paired with Freemark Abbey Merlot 2014**

Course 5

**~Farmers Market Cheeses~**

*A collection of cheeses showcasing Louisiana farms and accoutrements*

**Paired with Freemark Abbey Cabernet Sauvignon 2014**