

HOUMAS HOUSE PLANTATION & GARDENS



AND THE HOUMAS HOUSE FOUNDATION

Present

Dinner and Wine Under the Oaks

Tuesday, April 24th, 2018

Seating at 6:45, dinner at 7 pm

A five-course tasting menu prepared by Chef Joseph Dicapo with wine pairing from the WillaKenzie Estate, Penner-Ash Wine Cellars, Zena Crown Vineyard, and Gran Moraine in the Willamette Valley, Oregon



with Live Jazz Music

Executive Chef Joseph Dicapo

Dinner and Wine Under the Oaks *“Drink Oregon”*

Reception wine

WillaKenzie Estate Pinot Noir Rosé Willamette Valley, Oregon 2017

1st Course

Shrimp Remoulade

*Gulf shrimp finished with capers, parsley and lemon aioli
served with rice crackers*

Paired with Penner-Ash Viognier Willamette Valley, Oregon 2016

2nd Course

Cold Water Lobster Bisque

*Cold water lobster in a tomato, fennel, saffron and cream bisque
finished with tarragon, chives and toast points*

Paired with WillaKenzie Estate Pinot Gris, Willamette Valley, Oregon 2016

3rd Course

Grilled Cornish Hen

*Herb glazed grilled Cornish hen
served with Houmas House greens tossed in a champagne vinaigrette*

Paired with Siduri Wines Pinot Noir Willamette Valley, Oregon 2016

4th Course

Creekstone Grass Fed Filet Mignon

*Grilled grass fed Filet Mignon served with a celery root purée
and Feliciano Farms butter*

Paired with La Crema Pinot Noir Willamette Valley, Oregon 2015

5th Course

Chocolate Mousse Cake

Chocolate mousse cake served with compressed strawberries and Crème Fraiche

Paired with Penner-Ash Pinot Noir Willamette Valley, Oregon 2015

For reservations – www.houmashouse.com (Dinner and Wine Under the Oaks)