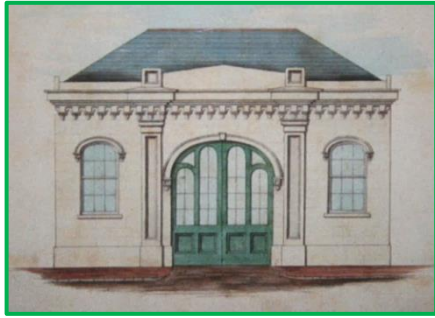


# The Carriage House



*John Burnside  
(1810-1881)*

*James Gallier's 1860 design for  
John Burnside's Carriage House*

*John Burnside, an Irish immigrant, purchased the Houmas from the estate of Wade Hampton in 1858 for \$1,000,000. The Houmas was the largest sugar plantation in America. The following year, John Burnside purchased the famed Garden District villa of James Robb for \$55,000. The villa became known as Burnside Place. Mr. Burnside owned 10 of the most valuable plantations in Louisiana and became known as the Sugar Prince of Louisiana and his Houmas became The Sugar Palace. James Gallier, famed Irish architect of New Orleans, designed a pair of carriage houses for Mr. Burnside in 1860. The Gallier designs were not built, but the original designs survived in the archives of New Orleans. Over 150 years later, the Gallier façade is finally constructed at Houmas as the façade of "The Carriage House". The great pair of 1850's New Orleans gilt mirrors sit atop the carved marble mantles, reflecting the Irish appointments of the Ballroom. In the tradition of Old Louisiana Dining, Executive Chef Joseph Dicapò has created menus that will delight and please the finest of guests, and present you with an experience rivaling those of the great Sugar Barons of the 1800s.*

*Would you like to spend the night with us?*

## *The Inn at Houmas House*

*Our cottages, nestled along an alley of ancient oaks, are in the style and manner of the planter's homes of the 1800s. Guests enjoy the gentle breeze of the Mississippi from the shaded porches, and have full access to the world famous gardens and restaurants of Houmas House. Each Luxurious and romantic cottage is well appointed with amenities and furnishings to suit world class travelers.*



## *Houmas House Plantation and Gardens*

40136 Hwy 942 (River Road), Darrow, La. 70725  
(225) 473-9380 [www.houmashouse.com](http://www.houmashouse.com)

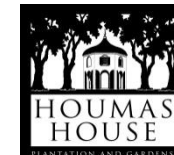


## *The Carriage House* at **Houmas House Plantation & Gardens**

*"A contemporary progressive approach to Louisiana Cuisine,  
offering traditional Louisiana dishes with a twist..."*

*We Support Local Farmers and Proudly Feature Products From:  
Fekete Farms, Belle Ecorce Farms, Bonneze Farm, Chenier Family Farm,  
Felician's Best Creamery, Felician Green Houses, Fletcher Family Farm,  
Glaser's Produce Farm, Anna Marie Seafood Company,  
Naquin Family Farm, Morrow Farm, Mon Jardin, Papa John's Farm,  
Plantation Pecan, Vicknair Family Farm,  
and from our very own Houmas House Vegetable and Herb Gardens*

**Dinner reservations: 4:30pm till 8:30pm daily (reservations suggested)**  
**Available for private afternoon tea parties (reservations required)**  
**Breakfast served 8am till 10am (reservations suggested)**



**~Starters~**

**Plantation BBQ Shrimp**

Our interpretation of a New Orleans classic  
served with creole toast

**Appetizer 16, Entrée 32**

**Crab Claws**

Gulf blue crab fingers marinated in garden herb vinaigrette, or  
fried with Bloody Mary cocktail sauce

**12**

**Grilled Scallops**

Grilled scallops finished with mirliton slaw and farm egg and  
citrus emulsion

**Appetizer 14, Entrée 28**

**Calamari**

Crispy fried with tasso spike sweet chili glaze

**12**

**Louisiana Crawfish Cake**

Holy trinity and Louisiana crawfish tails  
pan roasted and served with a hollandaise sauce

**Appetizer 14, Entrée 28**

**Tomato Basil Soup**

Farmer's Market tomato and basil soup, with open faced  
Manchego grilled cheese sandwich

**10**

**Seafood and Okra Gumbo**

Jumbo lump crab, shrimp and Louisiana crawfish  
served with steamed rice

**Appetizer 15, Entrée 20**

**Belle Ecorce Farms Salad**

Seasonal selection of Belle Ecorce Farms cheese  
purple onions and pistachios, served on mixed greens  
and finished with Steen's cane syrup vinaigrette

**8**

**Southern Fried Quail Salad**

Crispy Fried quail served with greens tossed in buttermilk  
dressing, preserved figs, candied pecans, and baby heirloom  
tomatoes

**14**

**~Entrees~**

**Shrimp Aubergine**

Shrimp sautéed with bell peppers and finished in an herbed  
cream sauce

served on crispy fried eggplant

**25**

**Zapp's Potato Chip Crusted Mahi Mahi**

Served with Creole ratatouille, saffron golden tomato coulis

**26**

**Market Fish**

Daily selection of market fish

**market pricing**

**Classic Lasagna with a New Orleans Style Red Gravy**

Alternating layers of pasta, New Orleans style red gravy and  
parmesan cheese

**Petite 12, Full size 21**

**Rosemary Chicken**

Roasted chicken breast finished with a roasted tomato and  
rosemary cream sauce, served with seasonal vegetables and  
potato puree

**21**

**Pork Tenderloin**

Brined pork tenderloin, grilled and served  
With a seasonal puree finished with seasonal vegetables and a  
sweet glaze

**28**

**Louisiana Beef Short Ribs**

Slow braised, with locally grown mushrooms, and Papa Tom's  
stone ground grits

**28**

**Duck Praline**

Pan Seared Breast of Duck with Louisiana Sweet Potatoes,  
Crispy Brussel sprouts, and topped with praline sauce

**30**

**A9 Wagyu 7 oz. Filet Mignon**

Grilled and served with scallion mash and Rosé butter

**52**

## ~Cocktails~

### **MINT JULEP** \$8.5

Buffalo Trace Bourbon, handpicked mint, sugar,  
Abbott's Aromatic Bitters

### **SAZERAC COCKTAIL** \$10

Sazerac Rye, sugar, Peychaud's & Angostura bitters,  
Legendre's Herbsaint, lemon peel

### **OLD-FASHIONED WHISKEY COCKTAIL** \$9

Rye, sugar, Angostura Aromatic & Orange Bitters, citrus peels

### **CHAMPAGNE COCKTAIL** \$11

Brut, Angostura-soaked sugar cube, lemon spiral

### **FRENCH 75** \$12

Rémy Martin 1738 Cognac, sugar, lemon juice,  
Prosecco, lemon spiral

### **FRENCH MARTINI** \$12

Absolut Vanilia, Chambord, pineapple juice,  
Prosecco, lemon peel

### **PLANTER'S PUNCH** \$12

Zacapa 23 Rum, P. Ferrand Curaçao, pineapple & lemon juice,  
J. Rudy Grenadine, Angostura Bitters,  
lemon peel & candied cherry

### **BRANDY ALEXANDER** \$12

Remy Martin 1738 Cognac, Tempus Fugit Crème de Cacao,  
half & half, fresh nutmeg

### **GRASSHOPPER** \$10

Tempus Fugit Crème de Menthe & Crème de Cacao,  
Fernet, half & half, mint sprig

*(All of our cocktails are hand-crafted and can take a few moments to make. We appreciate your patience!)*

## ~Wines~

	<i>Bubbles</i>	<i>glass</i>	<i>Bottle</i>
Simonnet Febvre Brut, Bourgogne, FR		\$9	\$32
Adriano Adami Prosecco, Veneto, Italy		\$9	\$32
Vevue Clicquot "Yellow Label" Reims, FR		\$25	\$108

### *Whites*

Louis Guntrum "Royal Blue" Riesling, Germany		\$9	\$30
Alois Lageder Pinot Grigio, Veneto, Italy		\$9	\$32
Sokol Pinot Gris, Willamette Valley, OR		\$11	\$40
Indomita Chardonnay, Casablanca, Chile		\$8	\$30
Decoy Chardonnay, Sonoma County, CA		\$10	\$38
Mohua Sauvignon Blanc, Marlborough, New Zealand		\$9	\$32
Emmolo Sauvignon Blanc, Napa Valley, CA		\$10	\$38

### *Reds*

Revelry Vintners Merlot, Columbia Valley, WA		\$9	\$32
Ramsay Cabernet, North Coast, CA		\$9	\$33
Signorello "Edge" Cabernet, Alexander Valley, CA		\$14	\$55
Cru Pinot Noir, Santa Lucia Highlands, CA		\$9	\$34
Walnut City Pinot Noir, Willamette Valley, OR		\$12	\$48

*Inquire about our Grand Wine List  
for a complete selection of wines available by the bottle*

## *Beer available by the bottle*

Abita Amber	\$4.50	Canebrake	\$3.75
Abita Purple Haze	\$4.50	Coors Light	\$3.75
Abita Turbo Dog	\$4.50	Corona	\$4.50
Abita Seasonal	\$4.50	Heineken	\$4.50
Blue Moon	\$4.50	Lagunitas IPA	\$4.50
Budweiser	\$3.75	Michelob Ultra	\$3.75
Bud Light	\$3.75	Miller Lite	\$3.75