

Latil's Landing Restaurant

December 9, 2018

~Appetizers~

Crab and Mango Cake

Crispy sautéed crab and mango cake served with a chili remoulade sauce

Rabbit Fricassee

Slow braised rabbit in rich dark roux gravy, served in Vol-au-vent pastry shell

~Soups~

Chicken and Andouille Gumbo

Bisque of Curried Pumpkin, Crawfish and Corn

~Salad~

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

~Entrees~

Filet Mignon

A grilled beef tenderloin served with roasted fingerling potatoes, and red wine infused demi glace

Papaya Stuffed Lobster

Papaya stuffed cold water lobster, served with sweet corn risotto and herb infused olive oil

~Desserts~

White Chocolate Bread Pudding

Bouche Noir, Basil Syrup

\$85 plus tax and gratuity