

LATIL'S LANDING

~STARTER~

PANKO LOIN OF LAMB

Pan seared breaded loin of lamb, topped with arugula, capers, kalamata olives, shaved parmesan cheese, tossed with red wine vinaigrette

~SOUP~

SWEET POTATO AND LOBSTER BISQUE

Creamy soup of sweet potato and warm water lobster, drizzled with truffle oil

~SEAFOOD~

GROUPE

Ritz cracker crusted fillet of grouper, served on a bed of sauteed wild mushrooms, and pumpkin beurre blanc

~ENTREE~

WAGYU BEEF SHORT RIB

Slow braised, with saffron crème fraîche yellow corn grits, spiced tomato pan sauce and baby zucchini

~DESSERT~

DOUBLE CHOCOLATE BLONDIE

Spiked with tabasco, Creole cream cheese ice cream, Topped with pepper jelly

Chef Ty Lassere & Chef Jeremy Langlois

~\$100 for dinner

\$150 for dinner with wine pairing~