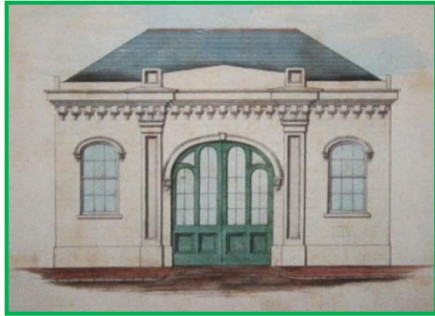


The Carriage House



*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 Jeremy Langlois has created menus that will delight and please the finest of guests.

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



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)
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 \$9.5
Buffalo Trace Bourbon, handpicked mint, sugar,
Abbott's Aromatic Bitters

SAZERAC COCKTAIL \$11
Sazerac Rye, sugar, Peychaud's & Angostura bitters,
Legendre's Herbsaint, lemon peel

OLD-FASHIONED WHISKEY COCKTAIL \$11
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 \$13
Zacapa 23 Rum, P. Ferrand Curaçao, pineapple & lemon juice,
J. Rudy Grenadine, Angostura Bitters,
lemon peel & candied cherry

BRANDY ALEXANDER \$13
Remy Martin 1738 Cognac, Tempus Fugit Crème de Cacao,
half & half, fresh nutmeg

GRASSHOPPER \$12
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
Veuve Clicquot "Yellow Label" Reims, FR		\$25	\$108

	<i>Whites</i>		
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

	<i>Reds</i>		
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	\$5.50	Canebrake	\$4.75
Abita Purple Haze	\$5.50	Coors Light	\$4.75
Abita Turbo Dog	\$5.50	Corona	\$5.50
Abita Seasonal	\$5.50	Heineken	\$5.50
Blue Moon	\$5.50	Lagunitas IPA	\$5.50
Budweiser	\$4.75	Michelob Ultra	\$4.75
Bud Light	\$4.75	Miller Lite	\$4.75

The Carriage House

Breakfast Menu

Served daily from 8am to 10am

Houmas House Parfait

*A layer of Fresh Berries and Yogurt,
topped with a toasted granola mix*

Grits and Grillades

*Pan seared Veal Cutlets
cooked in a New Orleans style Grillades sauce,
served over grits*

Traditional Breakfast

*Two Eggs, any style, served with grits
and a choice of Bacon or Pork Sausage*

Plantation Berry Waffles

*Homemade golden brown Waffles, served with fresh Berries
and Steen's Cane Syrup, topped with powdered sugar*

Bananas Foster Pain Perdu

*New Orleans style French toast, topped with Bananas Foster sauce,
crowned with powdered sugar and whipped cream*

Bacon, Egg, and Cheese Omelette

*Apple Wood Bacon, fresh Cherry Tomatoes, and Brie Cheese,
folded into a three egg omelette*

Crawfish Eggs Benedict

*Two poached eggs, Canadian bacon
atop a Champagne Mimosa biscuit, topped with a creamed spinach
finished with fried crawfish and a sauce hollandaise*

Breakfast served with Dragonfly Biscuits, Fig Preserves, & Pecan Butter

Coffee, Orange Juice, and other non-alcoholic beverages

Executive Chef Jeremy Langlois

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