

**Baton Rouge Symphony Dinner Menu**  
**December 22, 2019**  
**The Carriage House and Latil's Landing**

**~Amuse~**

**Foie Gras Grilled Cheese**

*Herb cheese and foie gras puree with brioche bread, topped with fig preserves*

**~Starters~**

**Crab and Mango Cake**

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

**Chicken and Andouille Gumbo**

**Bisque of Curried Pumpkin, Crawfish and Corn**

**~Salad~**

**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*

**~Entrees~**

**Louisiana Beef Short Ribs**

*Slow braised, with locally Maggie's mushrooms, and White Oak Estate's stone ground grits*

**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 artichoke risotto and herb infused olive oil*

**Red Snapper**

*Roasted skin on red snapper with garlic mash potatoes, tabasco butter sauce*

**~Desserts~**

**White Chocolate Bread Pudding**

**Bouche Noir, Basil Syrup**

*\$85 plus tax and gratuity*