

Latil's Landing Restaurant

Valentine's Menu

~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~

Houmas House Salad

Mixed greens tossed with Steen's Cane Syrup vinaigrette, finished with Belle Ecorce blue cheese, roasted pecans, cranberries and garnished with julienned pears

~Sorbet~

Cosmopolitan Sorbet

Cranberry and Triple Sec sorbet topped with Grey Goose Vodka

~Entrees~

Louisiana Beef Short Ribs

Slow braised, with locally grown Maggie's mushrooms and White Oak Estate 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

Pan seared skin-on red snapper with garlic mashed potatoes and a lemon and tomato butter sauce

~Desserts~

White Chocolate Bread Pudding

Red Velvet Creole Cream Cheese Cheesecake

Bouche Noir, Basil Syrup

\$95 plus tax and gratuity