



THE CARRIAGE HOUSE

- VALENTINE DINNER MENU -

February 12-14 4pm to Close

STARTERS

CRAB AND MANGO CAKE

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

SWEET TEA BRINE DUCK BREAST

Pan seared and served with roasted pecans, celery root puree and praline sauce

FOIE GRAS AND MUSHROOM CARPACCIO

Foie gras and mushroom bisque topped with Feliciana's Best whipped cream

BISQUE OF CURRIED PUMPKIN, CRAWFISH, AND CORN

Houmas House's signature soup

SALAD

HOUMAS HOUSE SALAD

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



ENTREES

MANGO STUFFED LOBSTER

Mango stuffed Maine Lobster, on vegetable risotto, basil infused olive oil

SHRIMP AUBERGINE

Shrimp sautéed with bell peppers, finished in an herbed cream sauce And served on crispy fried eggplant

FILET MIGNON

Charbroiled steak, potato puree, herb demi-glace, and asparagus

PORK CHOP

Double cut pork chop with Houmas House grown satsuma and Creole Mustard Glaze, sweet potato puree, and crispy brussels sprouts

LOUISIANA BEEF SHORT RIBS

Slow braised, with locally grown mushrooms atop White Oak Estate stone ground grits

DESSERTS

BOUCHE NOIR

Flourless chocolate cake, served with raspberries

WHITE CHOCOLATE BREAD PUDDING WITH BROWN SUGAR GLAZE

RED VELVET CHEESECAKE

Creole Cheesecake topped with strawberries

\$100 PER PERSON

Tax, gratuity and alcoholic beverages are not included