



The Carriage House
Valentine's Dinner

Starters

Crab and Mango Cake

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

LouisAsian Ribs

Slow cooked pork ribs with Louisiana sugar, soy, Thai chili glaze and sesame seeds

Chicken and Andouille Gumbo

Served with steamed rice

Bisque of Curried Pumpkin, Crawfish, and Corn

Our signature soup

Salad

Houmas House Salad

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

Entrees

Mango Stuffed Lobster

Mango stuffed Maine Lobster on vegetable risotto prepared with basil infused olive oil

Red Fish

Almond and herb crusted filet atop Cajun dirty rice with Tabasco butter sauce, topped with jumbo lump crab meat

Filet Mignon

Charbroiled and served with roasted fingerling potatoes, blistered tomatoes and broccolini

Pork Chop

Double cut pork chop with sweet potato puree, crispy brussels sprouts and tasso cream

Beef Short Ribs

Slow braised, with roasted beets and Abita Root Beer glaze, atop potato puree

Desserts

Bouche Noir

Flourless chocolate cake served with raspberry sauce

King Cake Bread Pudding

White chocolate bread pudding topped with king cake glaze and Mardi Gras sugar

Red Velvet Cheesecake

Creole Cheesecake with red velvet cake crust, served with berries

