

# Carriage House

## Valentine's Day Dinner Menu

### ~Starters~

#### **Crab and Mango Cake**

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

**\$20**

#### **Cajun Shrimp and Avocado Toast**

Spicy poached gulf shrimp served with avocado, lemon, and Houmas House beehive honey, on toasted local St. Bruno bread, topped with lemon aioli

**\$16**

#### **LouisiAsian Ribs**

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

**\$18**

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

Houmas House signature soup

**\$12**

#### **Chicken and Andouille Gumbo**

Classic Louisiana recipe, served with steamed rice

**\$12**

#### **Houmas House Salad**

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

**\$12**

#### **Classic Caesar Salad**

Romaine lettuce, herb croutons and parmesan cheese tossed in traditional Caesar dressing

**\$10 (Add grilled chicken \$8)**

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### ~Entrees~

#### **Breast of Chicken**

Charbroiled skin on breast of chicken, basted with Steen's cane syrup barbecue sauce, served with sweet potato puree, and baby zucchini

**\$28**

#### **Eggplant Napoleon**

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat and saffron cream sauce

**\$35**

#### **Blackened Blue Shrimp and Grits**

Grilled blackened gulf shrimp served on White Oak Estate stone ground blue corn grits, topped with tasso cream sauce

**\$30**

#### **Red Fish**

Pan seared fillet, on Creole tomato risotto, topped with jumbo-lump crab in lemon cream sauce

**\$40**

#### **Mango Stuffed Lobster**

Maine lobster tail with mango stuffing, served with herb infused olive oil, potato puree, and asparagus

**\$40**

#### **Pork Chop**

Double cut pork chop, Cajun dirty rice, crispy Brussels sprouts, and orange demi-glace

**\$35**

#### **Beef Short Ribs**

Slow braised, with green bean almondine, potato puree, and mushroom jus

**\$35**

#### **Steak Carriage House**

Steaks served with roasted fingerling potatoes, blistered tomatoes and broccolini

**USDA Filet Mignon \$55**

**A9 Wagyu Filet Mignon and New York Strip \$75**