Hors d’oeuvres
Tuna Spooners & Crab Cakes
Pouilly-Fuissé and Nicolas Feuillatte

First Course
Blackened Sea Scallops
Lightly blackened sea scallops served with pesto and seaweed salad.
Beaujolais Nouveau

Second Course
Lamb Chop
A single chop cut extra thick with a rosemary jus. Naturally tender and flavorful.
Broiled tomato caramelized with a touch of sugar.
Château Bonnet Rouge, FR

Third Course
New York Strip
Topped with a peppercorn sauce and served with mashed potatoes.
Château Greysac, Medoc, FR

Dessert
Crème Brûlée
The classic Creole egg custard. Topped with fresh seasonal berries and mint.
Château St. Vincent, Sauternes, FR

Coffee or Hot Tea