

# *Natchez Christmas Eve 2018*

## **AMUSE BOUCHE**

*Herbed Creole Cream Cheese and Tomato Crostini*

## **SOUP**

*New Orleans Seafood Gumbo*

## **SALADS**

*Steamboat Tossed Salad*

*Southern Red Skin Potato Salad*

*Marinated Beet and Onion Salad*

## **ENTREES**

*Smoked Ham- with a Barq's root beer glaze*

*Mardi Gras Pasta- Louisiana shrimp, oysters and crawfish tossed with bowtie pasta and a lobster cream sauce*

*Slow Roasted Turkey- injected with garlic and Creole butter sauce*

## **SIDES**

*Louisiana Wild Rice with Roasted Corn and Red Peppers*

*Corn Maque Choux*

*River Road Mirliton Casserole*

## **DESSERTS**

*NATCHEZ Bread Pudding- with Crème Anglaise*

*Pecan Pie- topped with a Bourbon caramel sauce*

*Pumpkin Pie- finished with Crème Fraiche*

*Fresh Made Rolls from La Louisiane Bakery*

\$85/person

*Menu prepared by Chef Steve Wells and Sous Chef Byron Fennidy*

*All menu items subject to change*