

Calcasieu

Private Dining by Chef Donald Link

Sample Chef's Tasting Dinner Menu

First Course

(Select One)

Herbsaint Oyster Stew
Duck Confit Garbure with Cabbage and House Smoked Bacon
Seasonal Green Salad

Second Course

(Select One)

Oeufs en Meurette, Red wine poached farm egg with mushrooms on Brioche
Baked Stuffed Gulf Oyster with Bacon and topped with Herbsaint Béarnaise
Paneeed Veal Stuffed with Spinach and Provolone

Third Demi-Portion Course

(Select One)

Pan Roasted Louisiana Fish with Blue Crab Jus
Seared Jumbo Shrimp with Pork Rib Risotto and Lemon Salsa Verde
Pompano (Flounder) with Almond Meuniere and Oyster Dressing

Fourth Demi-Portion Course

(Select One)

Whole Roasted Filet Mignon, served Medium, with Bone Marrow Persillade
Herb Crusted Lamb Loin with French Lentils
Roasted Duck Breast with Duck Boudin and Figs
Braised Beef Short ribs with Parpardelle Pasta

Fifth Course

(Select One)

Chocolate Espresso Opera Cake
Vanilla Bean Crème Brulee
Tarte Tatin with Fleur de Sel Caramel Ice Cream

Our Chef will be happy to pair wine with each course and customize
a menu to reflect your mood and our style of cooking.

For additional information contact Jennifer Flynn at 504-453-1374, or
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