

COCHON

New Year's Eve 2024

amuse bouche

oyster Bayou Teche

grilled green shallot

1st course

mirliton pirogue

crawfish, creolla sella & tasso, sauce bearnaise

2nd course

blackened red fish

mushroom pecan rice dressing, crushed herbs

3rd course

smoked cajun prime rib

smothered potatoes, sauteed green beans

4th course

sweet potato pecan pie

bourbon vanilla custard

mignardises

calas

Louisiana popcorn rice

\$125 plus tax and gratuity - wine pairings available

Chefs / Co-Owners

Donald Link and Stephen Stryjewski

Chef de Cuisine

Josh Peralta