



**The Live Oak
Mardi Gras
2019**

1st Course – choice of one

Authentic Turtle soup with dry sherry

Mixed greens, tasso ham, roma tomato, crispy shallot, roasted pepper, asiago cheese, creole mustard/herb vinaigrette

2nd Course – Choice of One

Low Country Gumbo of jumbo shrimp, roasted chicken, and andouille sausage, served with jasmine rice

Crawfish Étouffée

Crawfish tails, onions, sweet peppers and herbs smothered in a thick robust brown sauce. The essence of true Louisiana Creole cuisine at its best.

Blackened Mahi

Fresh Mahi, iron skillet blackened, topped with cornmeal dusted fried oysters and andouille sausage gravy, served with dirty rice and vegetable du jour

Creole Shrimp and Grits - Jumbo shrimp sautéed with tasso ham, roasted corn, sweet bell peppers, roma tomatoes, and fresh herbs in a light Cajun shrimp gravy over creamy white cheddar grits

Carpet Bagger

Grilled CAB shoulder tender topped with cornmeal dusted fried oysters and creole hollandaise, served with dirty rice and vegetable du jour

Dessert- choice of one

Warmed Kahlua Pecan Pie with Chantilly cream
Bananas Foster bread pudding