

Catfish LaVeaux

A blackened catfish filet smothered in classic crawfish etouffee.

Chicken & Andouille Jambalaya

Cut pieces of whole muscle chicken breast and Cajun Andouille sausage simmered in a savory tomato and herb broth with onion, pepper, celery, garlic, and smoked paprika.

Muffaletta Stuffed Sesame Focaccia

Layers of mortadella, salami, ham, provolone, and mozzarella baked inside of sesame focaccia with traditional olive salad.

Red Bean Gumbo

Red beans, celery, onion, pepper, garlic, and okra simmered in a rich and savory brown sauce.

Roasted Garlic & Sweet Onion Risotto

Arborio rice, whole roasted garlic cloves, and diced sweet onions sautéed in extra virgin olive oil and simmered in a robust vegetable stock until tender and creamy.

Sweet Corn & Roasted Tomato Maque Choux

Roasted in husk and stripped from the cob, whole kernels of sweet corn are then sautéed with butter, garlic, and slow roasted Roma tomatoes.

Snap Beans with Fingerling Potatoes

Steamed snap beans and oven roasted fingerling potatoes tossed with Creole seasonings and roasted garlic oil.

Banana Caramel Beignet Bread Pudding with Crème Bourbon

Warm bread pudding composed of beignets, banana chunks, and bits of caramel finished with bourbon crème anglaise.