

***The Bistro- 11/2/2023***

**Appetizers**

Alligator Boudin Balls with Hollandaise Sauce

Florida sourced alligator and pork sausage breaded and fried with Cajun seasoning, served on top of a rich Hollandaise sauce

Red Beans and Rice

Camellia red beans sourced from New Orleans with Salt Pork Lardon and hints of bay and thyme served over Indian imported Basmati Rice

Oysters on the half shell

Oysters served with Mignonette sauce, Horseradish, and grilled lemon

**Entrée**

Gumbo (\$35) New Orleans staple with Wild Caught Mexican jumbo shrimp, smoked andouille sausage, aromatic vegetables, and a clam stock base served over Basmati Rice

Crab Etoufee (\$37)

Crab cooked with onions, bell peppers, mushrooms, and garlic, in a shrimp stock served over Basmati Rice

Blackened Chicken (\$32)

Organic Palisades Farm chicken breast sautéed with maque choux, blackening seasoning, over braised collard greens

**Dessert**

Bananas Foster or Beignets