



The Big Easy – A Jazz Cruises' Themed Restaurant

Price: \$65/person + 20% Gratuity

Apps

Creole Deviled Eggs

Spicy Mustard, Celery, Onion, Green Bell Pepper, and a Dash of Cayenne

Hickory Smoked Cauliflower

Charred smoked cauliflower with green tomatoes, crispy oyster mushrooms and field pea hummus

Crab Maison

Jumbo Lump Crab, Green Onions, Capers, Creole Mustard Aioli

Soups and Salads

Seafood Gumbo

Gulf Shrimp, Oysters, Lump Crabmeat, Blue Crab, with Shrimp Stock

Creole Tomato Bisque

Corn, Okra, Provençal Herbs

Chopped Salad

Iceberg Lettuce, Cucumbers, Olives, Tomatoes, Onions, and Shredded Parmesan Cheese

Spiced Carrot Salad

Roasted baby carrots, fresh cucumbers, spicy arugula, almond clusters and curried carrot vinaigrette with tart labneh

Main Courses

Blackened Redfish

Louisiana Blue Crab And Plantain A La Creole, Young Chicories, Smoked Garlic

Classic Fish Amandine

Light Breading, Toasted Almonds, Brown Butter, Fresh Lemon Drizzle

Mushroom Vol Au Vent

Tempura Fried Louisiana summer squash over pickled chestnut and mushrooms and garlic, with wilted spinach tucked into a flaky French pastry

Duck Breast

Served Medium Rare with a blueberry-infused Port Wine Sauce and marinated blueberries

Chargrilled Jerk Spiced Duroc Pork Chop

Double Cut Pork over braised collard greens with caramelized plantains, pickled sweet peppers and rum barrel hot sauce and coconut cream

Filet Mignon Charlemond

Grilled center cut filet in a rich Mushroom Sauce, topped with Bearnaise Sauce

Sides

Brabant Potatoes

Fried and Seasoned Cubed Potatoes

Sauteed Wild Mushrooms

Portobello, Shitake, and Oyster Mushrooms, cream, seasoned breadcrumbs, and Parmigiano-Reggiano Cheese

Creamed Spinach

Grilled Asparagus

Tamari Braised Collared Greens

Desserts

New Orleans Style Beignets

Bananas Foster

Classic Crème Brulee

Creamy Vanilla bean custard, hard caramel topping with Louisiana Strawberries

New York Style Cheesecake

Topped with Fresh Berries

Flourless Salted Caramel Chocolate Torte

Candied pecans, salted caramel, meringue crown