

# Bayou Bash

## MENU

### Salads

#### COMMANDERS PALACE HOUSE SALAD

with tender spinach, crisp bacon, shaved parmesan, garlic croutons, hard boiled egg, creamy parmesan & caramelized onion vinaigrette

#### CREOLE TOMATO SALAD

with thinly shaved vidalia onion, chiffonade mint, chive, garlic vinaigrette

### Appetizers

#### CAJUN CRAWFISH BRUSCHETTA

with petit basil, oven dried cherry tomato, fresh dill, lemon zest

#### ANDOUILLE SAUSAGE IN PUFF PASTRY

with sweet onion jam

#### OYSTERS ON THE HALF SHELL

with mignonette, cocktail sauce, fresh lemon, horseradish

#### FRENCH QUARTER PECAN CHEESE DIP

with assorted crackers

#### BLACKENED SHRIMP

on toasted yellow grit cake, aioli

### Entrees

#### PECAN CRUSTED GULF SNAPPER

topped with prosecco poached lump crab over roasted corn & asparagus succotash, whiskey melted leeks

#### PORK BELLY JAMBALAYA

with confit chicken thighs, boudin sausage, andouille sausage scented with saffron

#### PRAWN GUMBO

with cilantro, lemon grass white rice

### Carving Station

#### CAJUN BUTTER TENDERLOIN

thinly shaved with horseradish cream sauce

#### CREOLE SMOKED TURKEY BREAST

### Sweets

#### LOUISIANA PECAN PIE BREAD PUDDING

with whiskey caramel sauce, vanilla bean whipped cream

#### FRESH FRIED BEIGNETS

with powdered sugar

#### BANANAS FOSTERS action station