

PUBLIC SERVICE

- RESTAURANT -

EASTER MENU

APRIL 21, 2019 | \$45 PER PERSON*

FIRST COURSE | CHOICE OF

Remoulade Shrimp & Chilled Asparagus Salad

Poached gulf shrimp, chilled and dressed with New Orleans remoulade sauce, served over poached and chilled salad of spring time asparagus

Crawfish Bisque with Garlic Herb Crouton

Classic creamy bisque of Louisiana crawfish and tomato, garnished with toasted fresh herb and garlic croutons

SECOND COURSE | CHOICE OF

Lamb Osso Bucco & Goat Cheese Stuffed Lamb Chop, Mint Pepper Jelly & Cous Cous

Slow cooked-braised lamb shank osso bucco and two grilled lamb rack chops stuffed with goats cheese, served with mint pepper jelly and cous cous

Grilled Filet Mignon Medallion, Lump Crab Cake, Bernaise, & Roasted Baby Carrots

4oz filet mignon medallion grilled and topped with a 3oz crispy lump crab and sauce bernaise, served with roasted baby carrots

Seared Gulf Fish Filet

Served on tomato etouffe with steamed Louisiana long grain rice and sugar snap peas

THIRD COURSE | CHOICE OF

Strawberry Cheesecake with Lemon Glaze

Chocolate & Pistachio Torte with Orange Anglaise

SPRING MIMOSA SERVICE

La Marca Prosecco Bottle \$28 | Serves up to 4 | Served with Three Juice Options

**Not including tax and gratuity.*