



EST. 2010

CAJUN FOOD & WINE PAIRING

WEDNESDAY, FEBRUARY 26TH @ 5 PM

FRIED OYSTER SALAD

Panko breaded fried oysters served over grilled red cabbage and kale drizzled with a Cajun buttermilk remoulade, finished with scallion and shaved carrots

— **Paired With Zazou Picpoul de Pinet** —

RED BEANS & RICE

Slow braised chicken thighs and red beans cooked in a rich Cajun sauce served over white rice finished with grilled andouille sausage and fresh herbs

— **Paired With Bodegas Numanthia 'Termes' Tinto de Toro** —

SNAPPER ÉTOUFFÉE

Grilled snapper served in a spicy from scratch Étouffée finished with garlic crostini and fresh scallion

— **Paired With Le Clairon des Anges Costieres de Nimes** —

BANANAS FOSTER SEMIFREDDO

House-made bananas foster mouse served slightly frozen finished with rum caramelized bananas and praline graham cracker crumble

— **Paired With Washington Hills Late Harvest Riesling** —

\$45 PER PERSON, TAX & GRATUITY NOT INCLUDED