

Flashback Menu Celebrating 20 Years of
LATIL'S LANDING RESTAURANT

~STARTER~

ABITA SHRIMP

Abita Amber beer battered gulf shrimp on White Oak Estate yellow corn grits, with tasso cream sauce

~SOUP~

BISQUE OF CURRIED PUMPKIN, LOUISIANA CRAWFISH AND CORN

Houmas House signature soup

~GAME~

PRALINE DUCK

Pan seared breast of duck on a bed of sweet potato puree, topped with praline pecan sauce

~SORBET~

COSMOPOLITAN SORBET

Cranberry and Triple Sec sorbet topped with Grey Goose vodka

~ENTREE~

COMMUNITY COFFEE RACK OF LAMB

Grilled rack of lamb with potato puree, asparagus, baby heirloom carrots and Community coffee demi-glace

~DESSERT~

BANANAS FOSTER BREAD PUDDING

White chocolate bread pudding, topped with Bananas Foster flambé

CHEF TY LASSERE & CHEF JEREMY LANGLOIS

~\$125 FOR DINNER \$175 FOR DINNER WITH WINE PAIRING~