

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~

