

CARRIAGE HOUSE

Valentine's Dinner

STARTERS

Crab and Mango Cake

Crispy sautéed crab and mango cake served with a chili remoulade sauce and mango salsa

\$22

Tuna Tartare

Fresh yellowfin tuna, avocado, lime, Houmas House beehive honey, pickled trinity and sesame cracker

\$20

Diver Scallops

Pan seared, with Houmas House beehive honey and gastrique smoked paprika oil

\$20

LouisiAsian Ribs

Slow cooked pork ribs with Louisiana sugar, soy, Thai chili glaze and sesame seeds

\$18

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SOUPS & SALADS

Bisque of Curried Pumpkin, Louisiana Crawfish and Corn

Houmas House signature soup

\$12

Chicken and Andouille Gumbo

Classic Louisiana recipe, served with steamed rice

\$12

Houmas House Salad

Mixed greens tossed with Steen's Cane Syrup vinaigrette, finished with bleu cheese, roasted pecans, cranberries and garnished with julienned pears

\$12

Classic Caesar Salad

Romaine lettuce, herb croutons and parmesan cheese tossed in traditional Caesar dressing

\$10 (Add grilled chicken \$8)

Wedge Salad

Iceberg lettuce wedge with blue cheese dressing, bacon and baby tomato

\$12

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ENTREES

Rosemary Breast of Chicken

Grilled skin-on breast of chicken, mashed potatoes, asparagus, and rosemary cream sauce

\$28

Lasagna

Fresh pasta layered with ground beef, ricotta cheese, and house made marinara sauce

\$26

Eggplant Napoleon

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat and saffron cream sauce

\$36

Shrimp Pasta

Grilled gulf shrimp and fresh fettuccine pasta tossed in Creole tomato cream sauce, topped with parmesan cheese

\$30

Red Fish

Pan seared fillet, on sweet corn rice pilaf, topped with jumbo-lump crab and sauce meuniere

\$42

Pork Chop

Double cut pork chop, stuffed with boudin, on sweet potato puree, with Creole mustard Robert sauce

\$38

Beef Short Ribs

Slow braised, with green bean almondine, stone ground yellow corn grits, and Abita root beer jus

\$38

Steak Carriage House

Served with roasted fingerling potatoes, blistered tomatoes and broccolini

USDA Filet Mignon \$60

A9 Wagyu Filet Mignon \$75

10oz Rib-Eye \$75

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WINE, BEER AND COCKTAIL

Cocktails

MINT JULEP \$10

Maker's Mark Bourbon, mint, sugar,
Bogart's Barrel-Aged Bitters

SAZERAC COCKTAIL \$13

Sazerac Rye, sugar, Peychaud bitters & Angostura
Bitters, a dash of Legendre Herbsaint, lemon peel

OLD-FASHIONED WHISKEY COCKTAIL \$12

Russel's Rye 6-year Whiskey, sugar, Angostura
Aromatic & Orange Bitters, lemon & orange peels

KIR ROYAL \$11

Simmonet-Feuvre Brut, Crème de Cassis

FRENCH 75 \$13

Cognac or Gin, sugar, lemon juice,
Prosecco, lemon spiral

FRENCH MARTINI \$13

Absolut Vanilla Vodka, Chambord, pineapple juice,
Prosecco, lemon peel

HURRICANE \$13

Louisiana Rum, fresh lime juice, Cocktail & Sons
Fassionola, lime peel

BRANDY ALEXANDER \$14

Cognac, Tempus Fugit Crème de Cacao, Angostura
Cocoa bitters, half & half, fresh nutmeg

(All of our cocktails are hand-crafted and can take a few moments to make. We appreciate your patience)

Wines

BUBBLES

	Glass	Bottle
Adami Garbél Prosecco, Veneto, Italy	\$13	\$42
Simmonet Feuvre Crément Brut, Bourgogne, FR	\$14	\$48
Veuve Clicquot "Yellow Label" Reims, FR	\$25	\$116

WHITES

J & H Selbach Riesling, Mosel, Germany	\$13	\$44
Maso Canali Pinot Grigio, Trentino, Italy	\$13	\$44
Whitehaven Sauvignon Blanc, Marlborough, NZ	\$13	\$44
Josh Cellars Reserve Chardonnay, North Coast, CA	\$12	\$40

REDS

J Vineyard & Winery California Pinot Noir, CA	\$14	\$48
William Hill Cabernet, North Coast, CA	\$12	\$40
Louis M. Martini Cabernet, Sonoma Coast, CA	\$16	\$58
Hahn Merlot, California	\$13	\$46
Locations "CA" California Blend, CA	\$14	\$48

Beer

Abita Amber	\$6.00
Abita "The Boot"	\$6.00
Abita Andygator	\$6.00
Abita Purple Haze	\$6.00
Abita Turbo Dog	\$6.00
Abita Seasonal	\$6.00
Blue Moon	\$6.00
Bud Light	\$6.00
Budweiser	\$6.00
Canebrake	\$6.00
Coors Light	\$6.00
Corona	\$6.00
Heineken	\$6.00
Lagunitas IPA	\$6.00
Michelob Ultra	\$6.00
Miller Lite	\$6.00
Yuengling	\$6.00

Inquire about our Grand Wine List

for a complete selection of wines available by the bottle

available by the bottle