

# LATIL'S LANDING

## ~STARTER~

### DIVER SCALLOPS

Charred scallops, Boursin cheese risotto, tomato vinaigrette, fresh basil, summer truffle, and garlic chili oil

## ~SALAD~

### GNOCCHI SALAD

Crispy gnocchi, arugula, shaved shallots, pine nut crema, sun dried tomatoes, and fresh dill

## ~SEAFOOD~

### AMBERJACK

Pan seared filet with cherry tomato confit, summer squash, chive crème fraîche, cajun caviar, and pickled red onion

## ~SORBET~

### MINT MAI TAI

## ~ENTREE~

### LAMB LOLLIPOPS

Grilled lamb chops, roasted carrots, asparagus tips, toasted pistachio gremolata, and cherry reduction

## ~DESSERT~

### HONEY PANNA COTTA TART

Topped with key lime custard, and served with blueberries and Houmas House grown mint syrup

CHEF TY LASSERE & CHEF JEREMY LANGLOIS

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