

# HOUMAS HOUSE FEATURING DUCKHORN WINERY



## PASSED APPETIZERS

### **Shrimp Remoulade**

Gulf shrimp, New Orleans remoulade sauce

### **Filet Mignon**

Saffron aioli

### **Herb Grilled Cheese**

Fig marmalade

~Decoy Limited Brut Rosé~

## DINNER

~Starter~

### **Chilled Crab Lasagna**

Louisiana blue crab, tossed in remoulade sauce, layered with house made pasta, tomato vinaigrette, herb ricotta, crispy parmesan cheese

~Duckhorn North Coast Sauvignon Blanc 2023~

~Soup~

### **Crawfish and Mushroom "Cappuccino"**

Creamy bisque of Louisiana crawfish and Farmer's Market mushrooms, and topped with whipped Feliciana Best's cream

~Duckhorn Napa Valley Chardonnay 2022~

~Game~

### **Duo of Duck**

Roasted breast of duck and seared duck foie gras, served with sweet potato puree, herb infused olive oil and pinot noir reduction

~Calera Mt. Harlan Pinot Noir de Villiers

Vineyard 2017~

~Entree~

### **Wagyu Beef Short Rib**

Slow braised, with saffron crème fraiche yellow corn grits, baby heirloom tomato confit

~Duckhorn Napa Valley Cabernet Sauvignon 2021~

~Dessert~

### **Lemon Honey Panna Cotta**

Lemon and honey custard, served with blueberry compote

~Calera Vin Doux Dessert Wine 2017~

