

“Fat Tuesday” Jazz Brunch

March 4, 2014

11:00am- 1:30pm

- Roast loin of pork w/Tasso, apricot, macadamia nut, corn bread dressing - Port wine demi glaze
- Hand carved poor Boy’s on authentic Gambino’s French bread from New Orleans
- Featured omelet of the day: Andouille sausage cheddar omelet
With a choron Hollandaise sauce
Or omelets made to order
 - Chicken & Andouille sausage gumbo
 - Sweet potato muffins w/maple butter
 - Green onion cole slaw
 - Red beans & rice
 - Bacon smothered collard greens
 - Three leaf salad with citrus vinaigrette
- Lump crab & leek quiche w/chive crème fraiche
 - Chicken Florentine w/Dijon mustard cream
 - Blackened catfish
 - Kicked up black eyed peas
 - Banana crème pie
 - Vanilla ice crème puffs

RSVP 784-2900

Guest Tickets \$15.00 each