



# LAISSEZ LES BONS TEMPS ROULER!

A Taste of New Orleans featuring  
Chef Leon Galatoire of New Orleans



## DINNER

### Crabmeat au Gratin

This French classic holds fresh Louisiana jumbo lump crabmeat folded into a smooth Mornay sauce with a crusty breadcrumb Parmesan finish

### Creole Potato-Leek Soup

This slow-cooked hearty soup combines the distinctive flavors of leeks, smoked ham, and potatoes

### Beef Tenderloin Rossini

A French dish named curiously for its creator, the famed Italian composer Gioachino Antonio Rossini. This genius dish consists of a petite filet of grilled beef tenderloin, crowned with pan-seared foie gras and a rich, velvety demi-glace sauce with braised Brussels sprouts.

### French Toast Amandine with Pecan Ice Cream and Mixed Fruit

This tasty departure from an old classic came to me one morning after a Mardi Gras parade that inspired me in a carnival-like way. French bread slices soaked in custard, then pan seared and topped with almonds, fresh fruit, and pecan ice cream.