



Coolinary Dinner Special

August 1 - 31, 2019

First Course:

Charbroiled Oysters (3)

Charred Louisiana oysters topped with garlic herbed butter, olive oil and romano cheese.

OR

Vichyssoise

Classic chilled potato and leek soup.

OR

Crab & Creole Tomato Napoleon

Stack of port salut cheese, local creole tomatoes and fresh basil topped with fresh jumbo lump crabmeat drizzled with balsamic glaze.

Second Course:

Mixed Grill Alciatore

Grilled yellow fin tuna and a skewer of jumbo gulf shrimp, veggies and pineapple laced with fresh ginger and Antoine's famous Alciatore sauce. Served with pineapple celery slaw.

OR

Duck Confit Salad

Tender Duck Confit, mixed greens, watercress, wheatberries, mandarin oranges and fresh chevre tossed with an Agave Dijon citrus vinaigrette.

OR

Peach BBQ Baby Back Ribs

Baby back ribs blanched in crab boil, rubbed and roasted, then battered and deep-fried smothered with sticky peach barbecue sauce served with dirty rice.

Third Course:

Flourless Chocolate Turtle Torte

Au meringue with candied pecans and salted caramel.

OR

Blackberry Cobbler

Served with Angelo Brocato's french vanilla ice cream.

\$39

Exclusive of 10.4495% tax, gratuity, and all alcohol -- No Substitutions -- Available during Coolinary Dinner Special



CLASSIC COCKTAILS

Sazerac

New Orleans oldest cocktail, from the 1840's. Sazerac Rye Whiskey, a little sugar, and New Orleans' own Peychaud's Bitters with a hint of Herbsaint. - 10

Pimm's Cup

Pimm's No. 1 with lemon juice, sugar, and ginger ale, with a slice of cucumber. - 8.50

French 75

The original recipe from Maxim's of Paris. Made with Gin, Triple Sec, fresh lemon juice, and lots of Champagne. - 10

Side Car

From England in the 1920's. Made with Brandy, Triple Sec, lemon juice and a little sugar. It is served straight up in a sugar-rimmed glass. - 9.50

Champagne Cocktail

One cube of sugar, a splash of Peychaud Bitters, and Champagne, with a twist of lemon. - 10



PREMIER WINES BY THE GLASS

FROM ANTOINE'S WINE CELLAR

Red

Cabernet Sauvignon, B Side, North Coast	2017	12.50
Cabernet Sauvignon, Trig Point, Alexander Valley, Sonoma	2016	14.50
Bordeaux, Château Lyonnat, Merlot&Cabernet Sauvignon	2015	15.50
Barbera D'Alba, Cascina Delle Rose, Piedmont	2016	15.00
Merlot, Napa Cellars, Napa Valley	2016	13.50
Pinot Noir, Nicholas Potel Bourgogne, Burgundy	2015	12.50
Pinot Noir, J. Wilkes, Santa Maria Valley	2016	14.00
Gamay, Georges Duboeuf, Morgon, Beaujolais	2015	9.00
Malbec, Zolo, Mendoza, Argentina	2017	10.50
Red Blend, Paraduxx, Napa Valley	2015	17.00

White

Chardonnay, Morgan, Unoaked, Monterey	2016	15.00
Chardonnay, Sonoma-Cutrer, Russian River Ranches	2017	12.50
Chardonnay, William Fevre, Chablis, Burgundy	2017	14.50
Chardonnay, Marie Antoinette Pouilly-Fuissé, Burgundy	2016	15.50
Sauvignon Blanc, Duckhorn, Napa Valley	2017	14.50
Sauvignon Blanc, Henri Bourgeois, Sancerre	2017	15.50
Sauvignon Blanc, Echo Bay, Marlborough	2017	10.50
Pinot Gris, Moises, Walnut City, Willamette Valley	2014	12.50
Pinot Grigio, Bertani, Venezia Giulia	2017	11.50
Riesling, Stein, Mosel	2017	12.50
Rosé of Pinot Noir, Balletto, Russian River Valley	2017	13.50
Rosé, Espirt Gassier, Côtes De Provence	2018	13.00

Sparkling

Langlois, Cremant Du Loire, Rosé	N.V.	14.00
Gruet Brut, American Sparkling Wine	N.V.	12.50

Full Wine List Available Upon Request



BEERS

Domestic

Abita Amber, Abita Big Easy IPA, Blue Moon, Budweiser, Bud Light, Crispin Apple Cider, Commotion APA, Coors Light, Dixie, Michelob Ultra, Miller Lite, NOLA Blonde Ale, O'Doul's N/A, Port Orleans Riverfront Lager, Port Orleans Storyville IPA, Second Line Batture, Shiner Bock, Southern Drawl Pale Lager, Urban South Paradise Park, Urban South Lime Cucumber Gose

Imported

Bass Pale Ale, Beck's, Beck's N/A, Chimay Ale -Pères Trappistes, Corona Extra, Duvel - Belgian Golden Ale, Guinness Stout, Heineken, Kronenbourg 1664, New Castle Brown Ale, Stella Artois