



# Mardi Gras Prix Fixe Menu

\$52

Additional Two-Course Wine Pairing Available for \$22

First Course Choice of:

## Oyster and Artichoke Bisque

Poached Gulf Oysters · Artichoke and Oyster Likker Purée · Trinity · Cream

Wine Pairing: Sonoma Cutrer Chardonnay, Sonoma, California

OR

## Carnival Salad

Heart of Palms · Tomatoes · Red Onion · Cucumber · Arugula and Mixed Greens  
House Made Croutons · Acadiana Honey Vinaigrette

Wine Pairing: Echo Bay Sauvignon Blanc, Marlborough, New Zealand

Second Course Choice of:

## Trout Marguery

Lightly Fried Speckled Trout · Gulf Shrimp and Mushroom White Wine Sauce · Savory Onion Rice

Wine Pairing: Nicolas Potel Bourgonne Pinot Noir, France

OR

## Beef Bourguignon

Classic Braised Choice Beef · Smoked Bacon · Pearl Onion · Fingerling Potatoes

Mushrooms · Carrots · Burgundy Red Wine · Rich Beef Stock

Wine Pairing: Browne Heritage Cabernet Sauvignon, Walla, Walla, Washington

Third Course Choice of:

## Individual Baked Alaska

Brocato's French Vanilla Ice Cream · Butter Pound Cake · Flambéed Meringue · Chocolate Sauce

OR

## Pecan Bread Pudding

Cinnamon · Golden raisins · Pecans · Rum sauce

### Mardi Gras Cocktails \$11

#### MARDI RUM GRAS

Antoine's take on a classic Zombie cocktail - a blend of rums and fresh juices with a hint of grenadine

#### FAT TUESDAY

Brandy, orange Curacao, rum, and fresh lemon juice

#### THE 9TH WARD

A blend of Bourbon, Pomegranate liqueur, orange and lemon juices, and simple syrup

#### KING'S CROWN

Limoncello, Vodka, and Sparkling Wine

Price does not include alcohol, 10.4495% sales tax, or gratuity -- No Substitutions -- Parties of 15 or less only



## 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. - 10.50

### 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

#### Sparkling Wines

Moët and Chandon Imperial, Champagne	N.V.	18
Gruet Brut, American Sparkling Wine	N.V.	13

#### Light Red Wines

Pinot Noir, Nicolas Potel, Burgundy	2015	14
Gamay, Georges Duboeuf, Beaujolais-Villages	2016	9
Malbec, Dona Paula, Mendoza, Argentina	2017	11

#### Light White Wines

Sauvignon Blanc, Echo Bay, Marlborough	2017	11
Chardonnay, William Fevre, Chablis, Burgundy	2018	18
Pinot Grigio, Bertani, Venezia Giulia	2018	12

#### Medium-Bodied Red Wines

Pinot Noir, J. Wilkes Pinot Noir, Santa Maria Valley	2015	14
Red Blend, Château Haut Selve, Bordeaux	2015	16
Cabernet Sauvignon, Heritage, Columbia Valley	2017	12

#### Medium-Bodied White Wines

Sauvignon Blanc, Laporte, Sancerre	2018	16
Riesling, Brand, Pfatz	2018	13
Rosé, Esprit Gassier, Côtes de Provence	2018	13
Pinot Gris, Walnut City, Willamette Valley	2018	13
Chardonnay, Joel Gott, California	2017	10

#### Full-Bodied Red Wines

Red Blend, Château de Ségriès, Lirac	2016	12
Cab Sauvign., Trig Point, Alexander Valley, Sonoma	2016	15
Merlot, Napa Cellars, Napa Valley	2017	14
Red Blend, Paraduxx, Napa Valley	2016	17

#### Full-Bodied White Wines

Chardonnay, Marie Antoinette, Pouilly Fuissé, Burgundy	2016	16
Sauvignon Blanc, Duckhorn, Napa Valley	2018	15
Chardonnay, Sonoma-Cutrer, Russian River Ranches	2017	13

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, Gnarly Barley, Korova Milk Porter, 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

### Imported

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