

DAUPHINE STREET MENU

for parties of 50 or less only

\$45 per person

FRENCH PASTRY BASKET —

add \$4 per person

-FIRST COURSE ---

Pre-select one option (each tguests receives the same first course).

Antoine's Salad 🥏

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Strawberry Salad

Baby spinach, heirloom tomatoes, fresh Louisiana strawberries, blue cheese, toasted almonds, white balsamic-soy dressing

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé Add \$3 per person

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

SECOND COURSE -

Pre-select two options for your guests to choose between.

Pain Perdu with Smoked Bacon

Antoine's French toast, hickory smoked bacon, powdered sugar

Gulf Fish Amandine

Fresh local Gulf fish in light flour breading, toasted almonds, brown butter, fresh lemon drizzle, savory onion rice and asparagus

Shrimp and Grits

Smoked gouda cheese grits, large Gulf shrimp, smoked bacon, garlic, green onion with chardonnay, lemon and butter

Quiche Benedict

Egg custard, smoked French ham, Gruyere, Hollandaise, petite salad *Entree counts required*

— DESSERTS —

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

*Price does not include alcohol, 10.445% sales tax, or gratuity. Above price is subject to change.



CHARTRES STREET MENU

\$55 per person

- FIRST COURSE —

Pre-select one option (each guests receives the same first course).

Antoine's Salad 🥏

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Antoine's Chilled Seafood Duo

Classic duo of shrimp remoulade and crabmeat ravigote *Served Family Style*

Strawberry Salad

Baby spinach, heirloom tomatoes, fresh Louisiana strawberries, blue cheese, toasted almonds, white balsamic-soy dressing

Oysters Rockefeller

Baked with our original Rockefellers sauce created for Antoine's in 1899 by original owner Jules Alciatore *Served Family Style*

Oysters Bienville

Baked with white wine, green onions, fresh peppers, pimentos, grated Romano cheese *Served Family Style*

Charbroiled Oysters

Charbroiled on the half shell, clarified butter, olive oil, fresh garlic and herbs, and grated Romano cheese *Served Family Style*

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

- SECOND COURSE-

Pre-select two options for your guests to choose between.

Gulf Fish Provencal

Grilled Gulf fish with a bright sauce of tomatoes, garlic, olives, and artichokes over cauliflower purée and asparagus

Entrée counts required

Pain Perdu with Smoked Bacon

Antoine's French toast, hickory smoked bacon, and powdered sugar

Crawfish Quiche

Egg custard, sauteed crawfish, dual cheese blend, crawfish cream sauce, petite salad *Entrée counts required*

Crab Cakes

Twin pan-fried crab cakes, zesty white remoulade, corn maque choux *Entrée counts required*

— DESSERTS —

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person

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Candied pecans, salted caramel

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