

Wine Dinner

FRIDAY, SEPTEMBER 19TH

Fall Menu Preview

Honoring 20 Years Post Hurricane Katrina and the Resilience of New Orleans

Sommelier Ian Honaker of Wine Bow & Chelsea Ward of Prisoner

Menu

CAFÉ DU MONDE'S FRENCH QUARTER BEIGNETS

ahrens's homemade peach preserves

Unshackled Sparkling Rose Brut (2018) ~ California

CHILLED GULF COAST JUMBO SHRIMP REMOULADE

celery root remoulade

Unshackled Sauvignon Blanc (2021) California

TODD'S SIGNATURE PUMPKIN & CRAB SOUP

lump crabmeat / old bay / cinnamon toast

The Prisoner Chardonnay RRV (2022) California

"PAPA J'S" HANDMADE CRESCENT CITY BOUDIN SAUSAGE

butter poached / moutarde de meaux

Saldo Zinfandel (2023) Russian River Valley, California

BLANQUETTE DU VEAU "ALA THYME"

porcini mushrooms / leeks / parsnips / cognac & cream fraiché / gnocchi parisian

The Prisoner Wine Company Blend (2023) California

GRILLADE'S & GRITS "CAJUN STEAK"

bloody butcher red grits / native acadian sauce creole

The Prisoner Wine Company Cabernet Sauvignon (2022) Napa Valley, California

\$89.00 PER PERSON

NON-INCLUSIVE OF TAX & GRATUITY

WITH 48 HOURS' NOTICE WE ARE HAPPY TO CRAFT A DISH TO ACCOMMODATE ALLERGIES & DIETARY REQUESTS.
SERVICE CHARGE MAY APPLY. MENU IS SUBJECT TO CHANGE