

The Riverside Inn Supper Club

Saturday, March 6th, 2010

Louisiana Fare

Small Plates

Chicken Livers Orleans

Local chicken livers sautéed golden brown with onion, celery, garlic, and file powder. Deglazed with brandy, finished with demi-glace, fresh parsley, and served with crusty baguette.

Seafood Gumbo

Creole trinity simmered in brown roux with okra, shrimp, crab, oysters, house smoked Andouille, and shellfish stock.

Mardi Gras Slaw

Red and green cabbage, grapes, avocados, apples, pecans, and green onions tossed with fresh cilantro and a lemon poppy-seed dressing.

Blackened Red Fish

Fresh Gulf Redfish, pan seared, and served atop red beans and rice with a crawfish Etouffee sauce.

Paneed Veal

Veal cutlet, pounded thin, seared golden, served with grits, topped with slow roasted pork belly and drizzled with a lemon caper butter sauce.

Beignets & Bananas Foster

Fried to order fresh beignets dusted with powdered sugar and served with Bananas Foster over vanilla ice cream.