



### COURSE OPTIONS

(choose one from each)

first course

#### Turkey & Sausage Gumbo

Local Jasmine Rice

#### Shaved Brussels Sprouts Salad

Blue Crab · Butternut Squash · Walnut Pecorino Romano · Citrus Mustard Vinaigrette

#### Cast Iron Baked Cheese

Delice de Bourgogne · Local Squash Agrodolce · Toasted Sourdough

second course

#### Emeril's Classic Barbecued Salmon

Andouille-Potato Hash · House Worcestershire · Crispy Onion

#### Grilled Pork Chop

Rice Vermicelli Salad · Nuoc Cham

#### Gulf Shrimp "Muddy Waters"

Stone Ground Grits

dessert

#### Skillet Cookie

Salted Caramel Ice Cream

#### Key Lime Tart

Coconut Meringue

### PAIRING OPTIONS

#### Terrazas Torrontes

#### NOLA Blonde Ale

No. 55: Bourbon · Peach Ginger Beer

#### Crucillon Red Blend

#### Gnarly Barley Jucifer

No. 40: Tequila · Triple Sec Hibiscus · Lime · Ginger Ale

#### Prosecco

#### Meril Old Fashioned

Bourbon/Rye · Demerara Syrup · House Bitters · Citrus

THREE COURSES: \$40 BEVERAGE PAIRING: +\$25

(not including tax or gratuity)