

# THE GRILL ROOM

April 3, 2019

6:30 P.M. – 7:00 P.M. Reception

7:00 P.M. Dinner

*New Orleans*  
WINE & FOOD EXPERIENCE



## Hors d'oeuvre Reception

Creole Blue Crab Ravigote on Endive

Smoked Salmon

Cauliflower Panna Cotta • White Sturgeon Caviar • Chive

Scramsberg Blanc de Blanc, Napa Valley Sparkling Wine, NV

## First Course

Seared Scallop

Crawfish • Okra • Corn Puree • Saffron Foam

Calera, "Mt. Harlan" Viognier, California Central Coast, 2016

## Second Course

Roasted Striped Bass

English Peas • Sautéed Peppers • Walnut & Parsley Gremolata

Calera, "Mt. Harlan" Chardonnay, California Central Coast, 2016

## Third Course

Rabbit Cacciatore

Chantrelle Mushrooms • Pancetta • Grape Tomatoes • Gnocchi • Chervil

Calera, Vin Gris of Pinot Noir, California Central Coast, 2017

## Fourth Course

Beef Filet

Roasted Carrots • Zesty Broccoli Rabe • Sweet Onions • Thyme & Truffle Butter

Calera, "Mills Vineyard" Pinot Noir, California Central Coast, 2012

## Dessert

Berry Mascarpone Sablé

Almond Sablé • Mascarpone Crème • Fresh Berries

Calera, Viognier Doux, California Central Coast, 2016

**\$145 per person**  
Plus tax & gratuity

Valet Parking is Complimentary for all Grill Room Guests  
10.2% Tax & a Gratuity of 22% will be Added to the Bill

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