

NEW YEAR'S NATCHEZ EVE 10:00pm Gala Dinner Menu

AMUSE BOUCHE

Shrimp Cocktail

Served family style with a tangy red cocktail sauce

SOUP

Turtle Soup

SALADS

Natchez Tossed Salad – Mixed greens, tomato, cucumber, red onions and croutons with a sugar cane vinaigrette and served family style

ENTREES

Apple Almond Pork Loin – Fully staffed carving station and served with an Apple Almond Demi-Glace

Top Round – Fully staffed carving station and served with a Marchand de Vin sauce

Seafood Penne Pasta – crawfish, shrimp and oysters in a lobster cream sauce

Rotini Pasta Primavera – a vegetarian focused take on a holiday pasta entree

SIDES

Sautéed Fresh Vegetable Medley

Creole Cream Spinach

Roasted Fingerling Potatoes

DESSERTS

Bananas Foster – A New Orleans original! Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum. Served warm atop vanilla ice cream.

Natchez Bread Pudding – A soufflé of local Leidenheimer French bread in rich custard with a decadent white chocolate sauce

Chocolate Cake – served with Crème Anglaise

Fresh made rolls from La Louisiane Bakery

OPEN PREMIUM BAR

Menu created and prepared by Executive Chef Steve Wells, Sous Chefs Byron Fennidy and Jemielyn Arcega

All menu items subject to substitution