

NATCHEZ New Year's Eve Fireworks Cruise

HAND PASSED HORS D'OEUVRES

Petite Gulf Crab Cakes

Served with green peppercorn remoulade

Oysters Bienville

Oysters on the half shell baked with shrimp and mushrooms in a rich cream sauce

Butter Poached Lobster

Lobster medallions with fennel slaw in marinated cucumber

Coffee Marinated Duck Breast

Grand Marnier and blueberry gastrique

Red Stick Lamb Lollipops

Annatto marinated lamb lollipops with a mint chimichurri

Pepper Jelly Meatballs

Hot beef sausage

New Orleans Style BBQ Shrimp

Andouille Sausage and Cheddar Cheese Beignets

Served with Creole mustard aioli

Tomato Caprese

Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

Pimento Cheese Bruschetta

HAND CARVED

Pork Loin

Served with a fig and port wine demi-glace

DESSERT

Bananas Foster

Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum.
Served warm atop vanilla ice cream

OPEN PREMIUM BAR

Menu created and prepared by Executive Chef Steve Wells and Sous Chef Byron Fennidy

\$125.00/person

All menu items subject to change