

# *Easter 2009*

**\$43.25 PER PERSON**  
(NOT INCLUSIVE OF TAX AND GRATUITY)

## *Appetizers*

choice of

### **SHRIMP ARNAUD**

Our signature dish. Fresh Gulf shrimp marinated in our famous tangy Creole Remoulade Sauce

### **SMOKED DUCK SAUSAGE**

Tantalizingly seasoned. Served with roasted shallots and Creole mustard cream

## *Soup or Salad*

### **FILE GUMBO**

OR

### **ASPARAGUS AND BRIE SOUP**

OR

### **ASSORTED FRESH GREENS**

with Arnaud's Creamy House Dressing

## *Entrées*

choice of

### **CRAWFISH IMPERIAL**

Sautéed fresh Louisiana crawfish tails finished in a savory Dijon Mustard Cream Sauce. Served with Brabant potatoes and sautéed baby string beans

or

### **COQ AU VIN**

Classically prepared. Chicken, mushrooms, onions, bacon and herbs blended with red wine

or

### **SLOW ROASTED LEG OF SPRING LAMB**

Served with a sweet potato biscuit and garden fresh white asparagus

## *Dessert*

choice of

### **CREOLE SWAN**

Filled with Pastry Cream. Served with a Raspberry Coulis

or

### **CRÈME BRÛLÉE**

## *Coffee or Tea*