



2024 North Side Restaurant Week

Big Jones Crawfish Festival

March 1-15, 2024 Dinner Menu-5-9:00 p.m.

Table d'Hôte, choose one per course

First

⌘ **Butterbean Bisque V** baby lima beans simmered until creamy, crumbled cornbread, pickled okra, scallions

⌘ **Crawfish Boudin** crispy crawfish and rice sausage croquettes served with cayenne mayonnaise and green tomato relish

Crawfish & Andouille Gumbo Cajun-style, with a dark, smoky roux, served with potato salad

Bread Service:

Jalapeno Cheese Monkey Bread V Sweet milk bread rolls glazed in cane syrup and butter smothered with Cheddar cheese and pickled jalapeno peppers

Entrée:

Crawfish Pie Louisiana crawfish tails smothered in creamy white wine gravy and baked in buttery pastry, served with herb salad in tarragon vinaigrette

⌘ **Fried Chicken** our celebrated recipe cooked under pressure in canola oil, served with reezy-peezy and torn cornbread, choose light or dark meat

⌘ **Shrimp & Crawfish Etouffee a la Breaux Bridge, ca 1930** Key West Pink Shrimp and Louisiana crawfish tails smothered in wine and butter with onions and spices, steamed Cahokia rice

Viridian Farms Mushroom Dumplings V local blue oyster mushrooms simmered in a buttery sauce with herbs, sweet potato dumplings

Dessert:

⌘ **Chocolate Yummy V** A crawfish boil staple, pecan shortbread crust filled with chocolate pudding, Tahitian vanilla cream cheese, whipped coffee cream

Calas, ca. 1890 V Creole sourdough rice fritters nestled in vanilla bean pudding, with candied peanuts, chocolate and caramel sauces

Rum Bread Pudding V served warm with butterscotch pudding, homemade apple butter, toasted oat streusel, salted sorghum ice cream

\$39 per person

Total table participation required. Tax and gratuity not included.

⌘ Denotes made without wheat V denotes vegetarian