
Annadele's Plantation Restaurant

New Orleans Wine & Food Experience *Wednesday, May 26, 2010*

1st Course

Creole Turtle Soup

Traditional Creole Turtle Soup

Cooked with Chopped Egg and Sherry

Accompanied by 2007 "Fog's Reach" Pinot Noir, Monterey

2nd Course

Tomato & Mozzarella Salad

Ripe Tomato and Fresh Mozzarella Salad,

Finished with Fresh Basil Sherry Vinaigrette

Accompanied by 2008 "Carol's Vineyard" Sauvignon Blanc, Napa Valley

3rd Course

Soft-shell Crab

Sautéed Soft-shell Crab, Served with Grilled Asparagus,

Finished with Brown Butter and Almonds

Accompanied by "October Night" Chardonnay, Arroyo Seco

4th Course

Petit Filet

Grilled Petit Filet with a Round of Fried Eggplant, Served over Angel-Hair Pasta,

Finished with a Crawfish, Mushroom and Tasso Cream Sauce

Accompanied by Pau Cuvée Cabernet Sauvignon, Paso Robles

5th Course

Chocolate Heaven

Flourless Chocolate Cake, Dark Chocolate Ganache and Espresso Cream

Accompanied by "Town Road" Petit Syrah, Paso Robles

www.annadeles.com

(985) 809-7669