

4TH OF JULY WEEKEND

Emeril's New Orleans Dinner Menu

1st Course

(choose 1)

Bronzed Sea Scallop

Creole Tomato-Okra Stew, Louisiana Popcorn Rice,
Spicy Boiled Peanuts

"Spaghetti Nero"

Louisiana Crawfish Cream Sauce,
Scallion, Shaved Parmesan

Colorado Lamb Spareribs

Creole Tomato-Chili Glaze, Mint Oil, Sesame

2nd Course

(choose 1)

Cast Iron Seared Rainbow Trout

Local Louisiana Seafood Jambalaya "Risotto"

Darian's Chicken and Waffles

Fried Organic Chicken, Sweet Corn-Belgian Waffle,
Watermelon Slaw, Crystal Hot Sauce Syrup

Sweet BBQ Grilled Flat Iron Steak

Brown Butter Creamed Spinach, Garlic Smashed New
Potatoes, House Made Worcestershire

Desserts

(choose 1)

Sticky Toffee Blueberry Bread Pudding

White Chocolate Ice Cream

Sorbet Trio

\$35 per person

(does not include tax or gratuity)