

# BLUE CRAB JAZZ NIGHT WITH GUEST CHEF: ROBERTO BUSTILLO

## First Course

### Herbsaint Shrimp and Tomato Bisque

a creamy roasted creole tomato, shrimp and anise flavored liqueur soup

## Second Course

### Duck Clemenceau

seared Maple Leaf Farms duck breast, brabant potatoes & foie gras,  
artisanal mushrooms, sweet English peas, madeira jus

## Third Course

### Bayou Surf & Turf

carved smoked prime beef tenderloin, char-broiled lobster tail,  
gorgonzola potatoes dauphinoise, charred heirloom baby carrots,  
rosemary seafood jus

## Dessert

### Bananas Foster

dark chocolate and banana genoise, banana cremeux,  
pearls of passionfruit, coconut sorbet