



2476A San Diego Avenue, San Diego CA 92110

BEVERAGE:

**Glass of Wine, Sparkling Champagne, or beverage.**

SOUP COURSE:

**French Onion Soup**

Beef consomme and onions, a touch of garlic and provolone cheese over croutons

- or -

**Gumbo**

New Orleans richest soup made with a dark roux and savory spices

SALAD COURSE:

**Mixed Green Salad**

Mixed Greens with a House Balsamic Vinaigrette

- or -

**Shrimp Remoulade**

Blended peppers and Creole mustard combine into a tangy dressing, served with shrimp over lettuce with tomatoes

MAIN COURSE:

**Crawfish Etoufee**

A sublime combination of trinity and a delicious light roux infused with the sweet flavor of crawfish

- or -

**Shrimp or Chicken Creole**

Tomatoes, butter, caramelized with trinity create a mild sweet flavor, served with rice.

- or -

**Shrimp, Chicken and Sausage Jambalaya**

New Orleans most famous rice dish, hearty and spicy

- or -

**Camellia Red Beans and Rice with Andouille Sausage**

Imported from the rich soil of Louisiana, creamy and flavorful

DESSERT:

**Bread Pudding**

**Coffee**

**\$40.00**

~PRICE INCLUSIVE OF MEAL, SALES TAX & GRATUITY~

**THURS – SUN ONLY** (Wed available for parties of 8 or more)