
A TASTE OF CREOLE
with Chef Steven Oakley &
Mark Kalachnik, Dreyfus Ashby
Tuesday, May 18th
6:00pm
\$115/person
(plus tax & gratuity)

~ Reception ~
Hush Puppies with Hot Jelly
Catfish Boulettes
2020 Château de Campuget Costières-de-Nîmes
Tradition Campuget Rosé

~ First Course ~
Fried Country Style Pork Boudin "Terrine"
remoulade, sweet & sour spring onions, mustard
marinated turnips
Dopff & Irion Crustaces from Alsace

~ Second Course ~
New Orleans BBQ Shrimp "Toad in a Hole"
house-made tasso pork belly, creamed lima beans
Domaine de la Solitude, Côtes du Rhône Rosé

~ Third Course ~
Cedar Planked Redfish
remoulade glazed, duck confit & crawfish dirty rice, fried
okra
Joseph Drouhin Bourgogne

~ Dessert ~
Bayou Chocolate Pecan Casserole
vanilla pudding, bourbon street caramel

**Champagne Drappier,
Champagne Brut Carte d'Or**

"LAISSEZ LES BONS TEMPS ROULER!"

RESERVE NOW:

317-824-1231

chris@oakleysbistro.com