

“Popover” America Night
Tuesday Feb.5th 2008



Featuring
Louisiana Region

\$26.00 + tax

1st Course
Louisiana Gumbo

2nd Course
Cajun Seared Haddock
Served with Jambalaya & Shrimp Étouffée

3rd Course
Warm French Quarter Beignets

Louisiana Hurricane
(Must be 21 years of age)

Louisiana's Food culture consists of Creole & Cajun cuisine. Both use a multitude of local ingredients such as Crab, Shrimp, Oysters, Turtle, Pork, Tomato, Okra, Yams, Pecans, Rice, Liquors & Brandy.

Creole cuisine derived from the rich planters, who loved grand cuisine from France & Spain. They hired French chefs who blended French technique with local foods. Cajuns on the other hand were tough disadvantaged folk who relied heavily on local ingredients and created pungent and peppery meals that were most often cooked altogether in one cast iron pot.

Join us Tuesday Feb. 12th
We will be featuring Great Lakes Regional Cuisine; a German, Scandinavian and Dutch influenced region.