



## MOTHER'S DAY BRUNCH MENU

### FIRST COURSE

Smoked Redfish Crostini

*Choupique Caviar - Red Onion Marmalade - Preserved Lemon Oil - Creole Tomato Jam*

### SECOND COURSE

*choice of...*

Corn and Crab Bisque

Tujague's House Salad

*Tuscan Mix - Beefsteak Tomatoes - Shaved Red Onions - Cucumber - Feta - Steen's Creole Mustard Vinaigrette*

### THIRD COURSE

*choice of...*

Crawfish Benedict

*Two Crispy Crawfish Cakes - Poached Eggs - Creole Sauce - Hollandaise*

Abita Amber BBQ Shrimp and Grits

*New Orleans-Style Barbecue Butter - Pepper Jack Cheese Grits*

Chicken Pontalba

*Brabant Potatoes - Nueske Ham - Mushrooms - Green Onions - Sauce Béarnaise*

Slow Cooked Beef Short Ribs

*Yukon Gold Smashed Potatoes - Caramelized Onions - Mushrooms*

### FOURTH COURSE

White Chocolate Bread Pudding

*Bourbon Caramel*

**\$52 per person\***

***Chef Thomas Robey***

*\*excludes tax and gratuity*