



Fire in the French Quarter

First Course

Shrimp remoulade | avocado | pickled peppers | baby gem

Rubin Carter

Rum and passion fruit with orange and pomegranate - *Don Hanco 18*

Second Course

Blackened New York steak | creole crab butter | anson mills grits

Paired with select wine

Dessert

White chocolate bread pudding | macadamia nuts | bourbon caramel

River's Licorice

Absinthe and pineapple with orgeat and luxardo – *Pernod Absinthe*