



# Mardi Gras Cooking Class

## Passed Appetizers

French Creole Artichoke Fritter, Red Remoulade

Cajun Crab Cake with Candied Lemon Zest, Cayenne Sour Cream

Crispy Fried Shrimp with Louisiana Hot Sauce, Lemon Aioli

Yaya's Eggplant Steak Fries, Confectioners Sugar

## First

Shrimp Ravigote Salad, E.V.O.O. and Lemon

*Joel Gott, Sauvignon Blanc, California, '05*

## Second

Roasted Duck Breast with Okra, Sun Dried Tomatoes and Basil Butter

*Saint Cosme, Cotes-Du Rhone, France, '04*

## Third

Blackened Pork Chop, Crawfish-Andouille Jambalaya, Cayenne Hollandaise

*Jester, Shiraz, Australia, '04*

## Fourth

Pecan Praline Parfait, Sweet Whipped Cream

*Rosés, Vintage Port, 1997*