



Patricia Waddell  
12-Oct-17  
7 Guests

Appetizer

Gorgonzola stuffed Dates  
Marcona Almonds

\*\* Prosecco - Adani

\$15.40

First Course

Gulf Shrimp Ceviche w/tortilla chips

1# of Gulf Shrimp with fresh Cilantro,  
Seranno Pepper, Lime, Tomato, Onion,  
Cucumber & Avocado. Served with Hola  
Nola (locally made) tortilla chips

Focaccia

Homemade traditional Italian bread with  
garlic & fresh herbs. Served with Olive Oil  
and butter.

\*\* Tuscan Vermintino

\$12.10

Second Course

Red Snapper alla Livornese

Gulf Red Snapper\* done in the Livorna Ita-  
ly style with Tomato, Olive, Orange Zest,  
Capers, Shallots, Garlic, Basil and White

Or:

Crab & Asparagus Open Ravioli (adapted from a Gordon Ramsey recipe)

Fresh Pasta topped with Jumbo Lump Crab  
and Asparagus in a crème fraiche sauce.  
Served with an Asparagus Veloute and  
fresh Chives

\*\* Tuscan Vermintino

\$12.10

\*\* or Barolo Vietti Nebbiolo

\$25.29

*Chef Coni@yahoo.com 504-220-5762*



Salad Course

Baby Arugula

Seasoned with fresh Lemon, Olive Oil, salt & pepper and topped with freshly shaved Parmigiano Reggiano Cheese

Dessert Course

New Orleans style Bread Pudding with Bourbon Sauce

Pecan and Custard Style bread pudding layered with apple and topped with Corner Creek bourbon butter sauce

\*\* Sorrento Gioia Luisa Limoncello \$28.60

Red Snapper dinner (food only) \$430.25

Crab Ravioli dinner (food only) \$480.00

\* If Red Snapper is not available at the time of the dinner, another wild caught fresh fish may be substituted

\*\* Prices of wine include local taxes and are per bottle. Please advise of the quantity desired.

Please let me know which dinner you prefer and quantities of wine

Please send a 50% deposit for the dinner and wines

by check: 521 Saint Mary St #321, New Orleans LA 70130

or Venmo (@ConnieLynn-Hutchison)

Looking forward to meeting you and creating a wonderful dinner

*Chef Coni@yahoo.com 504-220-5762*