

Sample Menu

Maison Lacour

Appetizers and Soups

Pâté Maison	Duck pâté with green peppercorn and cognac
Saumon Fumé	Our smoked salmon served with spicy cream sauce
Artichoke Heart	Topped with jumbo lump crab and hollandaise sauce
Escargots	With garlic butter and diced mushrooms
Soupe Jacqueline	Velouté of brie cheese, jumbo lump crab, and asparagus
Bisque à l'Orange	Creamy crawfish bisque lightly scented with orange
Soupe St. Tropez	A rich seafood broth with jumbo lump crab and shrimp

Entrées

Redfish en Papillote	Redfish filet with crab and light cream sauce baked in parchment
Crêpe à la Royale	Jumbo lump crab in sauce of cream, white wine and shallots, baked
Saumon Grillé	Broiled salmon filet. Three mustard sauce
Cailles	Pair of quail stuffed with veal, pork and wild mushrooms and baked. Madeira sauce
Canard du Chef	Breast of duck marinated, broiled and served sliced. Raspberry sauce
Picata	Thin slices of veal sautéed. Lemon butter sauce
Côte de Veau	Veal chop, cognac flambé and sautéed with cream and mushrooms
Carré d'Agneau	New Zealand lamb rack rolled in herbs de Provence, baked, sliced into chops. Horseradish or Mustard sauce
Filet Beurre Rouge	Grilled filet topped with crawfish tails in a spicy red butter sauce
Steak au Poivre	Coated with cracked pepper and coarse salt, pan- broiled cognac flambé. Sauce of green peppercorns, shallots and demi-glace

Entrées served with house salad and vegetables

We have soufflés for dessert, please allow 30 minutes

Bon Appétit!