

Group Lunch Menu

Maison Lacour

Soups

Soupe Jacqueline	velouté of brie cheese with jumbo lump crab and asparagus	\$6
Bisque à l'Orange	creamy crawfish bisque lightly scented with orange	\$6
Soupe St. Tropez	rich seafood broth with jumbo lump crab and shrimp	\$6
Pimento Velouté	very flavorful and slightly spicy	\$5

Entrées

Entrées served with house salad and vegetables

Catfish Special	filet of catfish baked with spicy crawfish stuffing, lemon butter	\$16
Salmon Cakes	baked and served with a sauce of honey, citrus and soya	\$16
Shrimp Bouchée	puff pastry with shrimp in anise cream sauce	\$16
Crawfish Bouchée	crawfish with Baton Rouge and thermidor sauce in puff pastry	\$16
Crawfish Baton Rouge	crawfish with Baton Rouge sauce over angel hair pasta	\$16
Shrimp Basil	shrimp with sweet basil cream sauce over angel hair pasta	\$16
Seafood Crêpe	lump crab, shrimp and asparagus with a white wine cream sauce	\$18
Seafood Casserole	lump crab and shrimp in a white wine cream sauce	\$18
Crab Thermidor	jumbo lump crab in a sauce of white wine, cream and shallots	\$18
Chicken in Crêpe	diced chicken breast, mushrooms and a white wine cream sauce	\$16
Pâté Chaud	pork and mushrooms in puff pastry. madeira sauce	\$16
Pork Tenderloin	marinated, breaded & sautéed. raspberry sauce	\$16
Bouchée à la Reine	diced breast of chicken with cream sauce in a puff pastry bouchée	\$16
Vegetables and Pasta	sautéed vegetables in a vegetable broth over angel hair pasta	\$15

Fee for split entrées

Bon Appétit !