

Galatoires 33 Easter Brunch Menu

First Course

Choice of:

Hot Appetizer

Louisiana Jumbo Lump Crab and Bacon Quiche Tarts with Local Mushrooms

Cold Appetizer

Southern Style Pickled Shrimp with Preserved Lemon, Onion, Fennel and Capers

Salad

Apple and Radish Salad with Bitter Greens, Sour Apple Puree, and Everything Spiced Crackers

Second Course

Choice of:

Entrée 1

Seafood Bouillabaisse with Pan Roasted Lemon Fish, Mussels, Clams, Oysters, Shrimp, and Crab

\$42

Entrée 2

Herb Crusted Lamb Loin with Potato Pave, Baby Carrots and Lamb Peach Demi Glace

\$55

Entrée 3

10oz Bone-in Filet with Smoked Fingerling Potatoes and Roasted Radishes

\$60

Third Course

Choice of:

Dessert 1

Meyer Lemon Tartelette with Lemongrass Meringue and Citrus Ice Cream

Dessert 2

Strawberry Shortcake with Buttermilk "Country" Biscuits, Vanilla Chantilly and Strawberry Sorbet

Vegetarian and Non-Shellfish options available upon requests