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LiveToEatNOLA.com

“To me, food is life. I live for it, not because of it. It feeds my soul, not just my stomach.”
- Chef Tory Stewart

WE LIVE TO EAT DINNER DATE: AUGUST 19, 2010

BROUSSARD’S RESTAURANT

Courtyard Reception - 6:30 p.m.

Hand-Passed Ceviche

Fresh seafood, marinated in citrus juice
with cucumber Poblano relish

Classic Broussard’s Ginger Martini

A light blend of Ginger-Peach vodka by “Surreal” & ginger ale

Seated Dinner – 7 p.m.

Crabmeat & Cantaloupe Salad

Fresh Lump Crabmeat, arugula, shaved red onions and Sherry vinegar reductions

Groom Sauvignon Blanc 2009, Adelaide Hills Region, Australia

Cucumber & Rock Shrimp Gazpacho

Spiced grilled shrimp with lardons and sour dough croutons

American Red Snapper Vera Cruz

Pan-seared with Creole tomato Vera Cruz sauce

Ruffino Pinot Grigio 2009, Venezia Giolia Region, Italy

Citron Sorbet

Tequila infused with macerated berries and lime sabayon

Music by New Orleans trumpeter James Andrews

\$65 inclusive

Reservations required.

Broussard’s Restaurant
819 Conti Street
New Orleans, LA 70112
504-581-3866