



Eat out more and live to the fullest.
LiveToEatNOLA.com

“The quality and variety of ingredients from Louisiana make me feel so fortunate and some what spoiled to be a chef in this great state.” -Chef Chris Lusk

WE LIVE TO EAT DINNER DATE: AUGUST 19, 2010

CAFÉ ADELAIDE

1st Course

Champagne Cocktail
muddled blueberries, Herbsaint liqueur, lemon, champagne

Creole Tomato and Blue Crab Gazpacho
sweet corn crackers and grilled thyme crème fraiche

2nd Course

Vending Machine Winery, *Crooked Mayor*, Napa Valley Cabernet Sauvignon, 2006

Housemade Andouille and Shrimp Toast
charred tomatillo coulis and smoky avocado

3rd Course

Vending Machine Winery, *Loula's Revenge*, Napa Valley Chardonnay, 2008
Sweet Onion Marmalade Glazed Black Drum

toasted stone ground grit croquettes and grilled summer squash “pappardelle”

4th Course

French Market Cocktail
Partida blanca tequila, Kahlua, espresso, milk, vanilla bean

White Chocolate-Blackberry Crêpes
blood orange curd

Reservations required.

\$55 plus tax and gratuity

Cafe Adelaide - Loew's New Orleans Hotel
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