

# Dining by Design

Featuring a menu inspired by  
Frances Parkinson-Keyes' 1955 cookbook

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## Cocktail Hour

**Shrimp Dijonnaise** · gulf shrimp marinated in a tangy dijon mustard and dill sauce

**Cajun Caviar** · cajun caviar served on a corn cake with chive crème fraiche and shaved lemon relish

**Tomato Vol au Vent** · puff pastry baked with goat cheese and topped with chopped marinated tomatoes

Paired with 2020 Louis Metaireau Muscadet Black Label Sur Lie

## Course 1

**Keyes Crab Salad**

crab and avocado terrine on a bed of compostela greens topped with tomato aspic pearls

Paired with: 2021 Claude Riffault Sancerre 'Les Denisottes'

## Course 2

**Seared Redfish**

redfish seared with fresh herbs and garlic topped with a lemon scented beurre blanc and chives served with parmesan butter beans and asparagus tops

Paired with 2020 Contino Rosado

**Strawberry and Herbsaint Granite**

palate cleanser of frozen fruit puree scented with herbsaint

## Course 3

**Crawfish Duck Leg**

crispy duck leg stuffed with crawfish dressing and topped with demi glace served with sweet potato fondant and braised collard greens

Paired with 2020 Clos St. Jean Chateauneuf du Pape Vieilles Vignes and 2018 Domaine Tawse Beaune 1er Cru 'Tuvilains'

## Dessert Course

**Bananas Foster Corndog** · mini banana coated in beignet batter topped with foster sauce

**Cafe Brulot Float** · black coffee and cognac scented with lemon, orange, and cinnamon poured over vanilla ice cream

**Ginger Blueberry Cobbler** · blueberries topped with cinnamon and ginger scented crumble topped with whipped cream

NV Cui Cui Cremant d'Alsace

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*Many thanks to tonight's sponsors*



James  
Douglas  
Hislop