



Ormond Plantation
Valentine's Day Four Course Dinner

First Course

(choice of one)

Hearts Salad

Artichoke hearts and hearts of palm over baby greens, with a balsamic vinaigrette

Ponchatoula Spinach Salad

With strawberries, almonds, and feta cheese

Eggplant Sticks Romano

Dusted with parmesan cheese and served with a tomato basil dipping sauce

Crab and Brie Ramekin

Second Course

(choice of one)

Seafood Gumbo

Bayou Crawfish Chowder

Third Course

Pricing includes all three courses

Seafood Voul-au-vent – 45

Gulf shrimp, lump crabmeat, and sea scallops served in a puff pastry shell with a sherry cream sauce, garnished with lemon and asparagus

Diver Sea Scallops – 54

Pan-seared with roasted red peppers, with creamed corn, mushroom risotto, and crispy shallots

Veal Valentine's – 45

Tender veal medallions dusted in Italian breadcrumbs, pan-seared with Louisiana oysters, baby spinach, and artichoke hearts. All served on a pecan pesto pasta

Filet Mignon Cupid – 56

Center-cut, grilled, and served on a jumbo crab cake, with brabant potatoes, a lemon hollandaise, and grilled asparagus

Ponchartrain Platter – 56

Southern fried shrimp and oysters, broiled redfish, crabmeat au gratin, served with brabant potatoes and smothered okra

Grilled Ribeye – 50

Crystal fried onions, garlic potatoes, and grilled asparagus with a natural au jus

Pecan Smoked Pork Rack – 40

Center cut bone-in pork loin, brined, house smoked over pecan wood and served on bacon sweet potato hash with Southern Comfort glaze

Jumbo Lump Crab Cakes – 45

Fresh crabmeat with Creole seasonings and Panko breadcrumbs, pan-seared and served with angel hair pasta in lemon butter sauce

Fourth Course

(choice of one)

Red Velvet Cheesecake

Mocha Chocolate Tart

Crème Brulée

White Chocolate Bread Pudding

