



4 Course Réveillon Dinner

Réveillon is a New Orleans tradition dating back to the mid-1800s. Back then, Creole families celebrated Réveillon twice during the holidays, Christmas Eve and again on New Year's Eve.

Now it's celebrated on a nightly basis with rich, indulgent and very delicious multi-course meals, from Dec. 1 to New Year's Eve at premier restaurants throughout New Orleans and now annually at Marais!

\$49.00 Dinner 12/2 thru 12/30 4pm

(Please NO substitutions)

First Course (choice of)

Shrimp Remoulade on Fried Green Tomatoes Cornmeal dusted, fried green tomatoes, topped with fresh Gulf Shrimp in Marais remoulade sauce.

Andouille, Red Beans & Rice Pirogue Spicy grilled andouille sausage, topped with creamy Cajun spiced red beans and rice.

Fresh Gulf Oysters 6 fresh Gulf oysters chimichurri, champagne mignonette, house cocktail sauce.

Soup or Salad (choice of)

Crawfish Bisque creamy decadent, sherry laced bisque, crawfish tails.

Marais Noel Salad Chopped baby greens, dried cranberries, candied spiced pecans, mandarin orange, feta cheese, Satsuma vinaigrette.

Entrees (choice of)

Cajun Strip Steak Strip steak blackened to perfection topped with Tasso ham Marchand de Vin sauce, side chive and Horseradish Mashed Potatoes

Marais "Frenched" Chicken Breast Stuffed with Crawfish, Andouille sausage cornbread dressing, Cranberry Chutney.

Réveillon Redfish Andouille and Pecan Crusted Redfish Filet topped with Crawfish Opelousas sauce, Corn Maque Choux.

Desserts (choice of)

Marais "Figgy Pudding" An old-fashioned Christmas treat, mini Bundt cake form topped with warm caramel & real whipped cream!

Pecan Praline Cheesecake Muffin sized, creamy scratch made with a crushed Oreo crust and house made Pralines!