



Beyond The Bayou: Crestmont School Annual Auction
 Saturday, March 13, 2010

“Laissez les bon temps roulez”

Let the good times roll!

I was 21 years old and fresh out of culinary school when I decided to start my career in New Orleans. I found an amazing vibrant city full of characters. The city comes to life at night with street corner jazz, tap dancing, cabarets, and con-men. I was privileged to work with a true melting pot of people: Cajun, Creole, Haitian, Latino, and Asian. I still remember all those wonderful smells and sounds of the Crescent City. I also recall the morning paper beating me to the front step on more than one occasion. I look forward to returning to New Orleans to celebrate my 40th birthday this year. I hope everyone has the opportunity to soak up all that flavor at least once in their life; they could use more visitors.

This menu reflects my two years in **THE BIG EASY!**

Bon Appétit! - Chef Todd, Bistro Liaison

Le Menu

How 'bout dem Saints Table

Smoked Duck & Andouille Gumbo Filé
 Spicy Southern Style Corn Bread
 Creole salad with hearts of romaine lettuce,
 Creole mustard dressing,
 garlic croutons & Parmesan cheese

Lake Pontchartrain Table

Shrimp & Crawfish Étouffée
 Oysters on the half shell with all the fixins
 Roasted beets in walnut vinaigrette

Bacchus Table

Grilled Vegetable Muffaletta with olive salad,
 provolone & swiss
 Braised Southern greens & black eyed peas
 Baked Mirliton squash stuffed with
 mushroom duxelles

Cajun Table

Traditional Louisiana Shrimp and Crawfish
 Boil with all the trimmings
 served on The Times Picayune

A Little Lagniappe

Mardi Gras King Cake
 Bread Pudding with Tennessee Sippin'
 Whiskey sauce



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