

EIGHT COURSE DINNER

— HOSTED BY —
"Chef" Mike Moncla
"Chef" Brett Broussard
& "SOUS CHEF" ROB BURNELL

AT THE HOME OF
MIKE & CATHY MONCLA

—
3.16.2019
—



BENEFITING
CATHEDRAL-CARMEL
SCHOOL

Beef Tenderloin Carpaccio

with Fried Capers & Horseradish Crema

Thrice Cooked Octopus

Boiled, Smoked, & Grilled Octopus Tossed in a Fresh Herb Vinaigrette

Oysters Two Ways

Oysters Broussard

Flash fried oyster, spinach
rockefeller sauce, Zapp's
Crawtators and a Sazerac cocktail

Oysters Moncla

Chargrilled Oysters Cooked
to Perfection in a Concoction of
Parsley, Lemon, & Italian Cheeses

Tuscan Farmhouse Pizza

Thin Crust Pizza with Fig Preserves, Prosciutto, & Goat Cheese

Butternut Squash Ravioli

sage brown butter, parmigiano reggiano

Golden Fried Coconut Shrimp

Jasmin Coconut Rice Drizzled with a
Citrus Pepper Jelly Dipping Sauce

Beef Wellington

Tenderloin, Mushroom Duxelles, Prosciutto,
and Red Wine Reduction

Chocolate Grilled Cheese Sandwich

with a Strawberry Coulis