

CARTER PLANTATION

*Valentine's Weekend Celebration*

*February 13 - 14, 2010*

*Chef's Tasting*

**Seating Saturday & Sunday from 5:30PM \$45**

Amuse Bouche  
*Chef Inspired*

Seared Diver Scallop  
*Parsnip Puree, Spicy Orange Juice Reduction*

Yellowfin Tuna Carpaccio  
*Baby Arugula, Shaved Parmesan, Extra Virgin, Lemon*

Duck Confit Tortellini  
*Chef's Handmade Pasta, Sage Brown Butter, Aged Pecorino Romano*

Petit Filet  
*Tomato Confit, Grilled Fresh Artichoke*

Beignets & Coffee  
*Chef's Handmade Beignets, Chicory New Orleans Coffee*

*Valentine's Day Brunch*

**Seating Sunday from 11AM - 3PM**

Eggs Cancienne \$16  
*Grilled Don's Andouille, Poached Eggs, French Bread Toast, Sauce Hoffman*

Seared Beef Tips with Marchand de Vin \$19  
*Poached Eggs, Corn Grits, Hollandaise*

Mini Pancakes with Klienpeter Vanilla Ice Cream \$12  
*Steen's Cane Syrup, Fresh Whipped Cream, Candied Pecans*

Eggs Manchac \$17  
*French Bread Toast, Flash Fried Oysters, Poached Eggs, Creole Hollandaise*

Crème Brulee Pain Perdue with Steen's Cane Syrup \$14  
*Hickory Smoked Bacon, Chantilly Cream*

Champagne Mimosa's \$4

Bloody Mary's \$5

Bottomless Champagne \$8.88

**Executive Chef Marcus Day Chef Todd Carson**

**Limited Seating. Reservations Required.**

**Please call 225.294.7555 or 225.294.9860. Overnight Romance Packages starting at \$99.**