

- CELEBRATE -
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DAYS OF SUMMER
AT CARTER PLANTATION

SATURDAY, SEPTEMBER 11, 2010 FROM 7:00 PM–10:00 PM

Full **OPEN BAR** featuring special wine samplings and small batch & single barrel bourbons pairing Louisiana **CUISINE** with a twist. Meet **HARRIET BLUM**, award winning photographer/artist.
Swamp Pop and Zydeco music by **ACADIAN CAJUN BAND.**

MENU

FLAT IRON STEAK TOSTADA

BLACK BEAN PUREE, AVOCADO, QUESO FRESCO, SALSA VERDE

LOCAL SOFT SHELL CRABS

REMOULADE AND SAUCE RAVIGOTE

PORK SPRING ROLLS

CHILI GARLIC SAUCE

CARTER'S BARBEQUED SHRIMP STATION

WHITE CORN GRITS, FRENCH BREAD

BUTTERMILK FRIED CHICKEN TENDERS

THREE SAUCES AND MEDITERRANEAN SALAD

ALLIGATOR CORN DOGS

YELLOW MUSTARD, PICKLED VEGETABLES

SUSHI

ASSORTED ROLLS SPICY TUNA, JUMBO LUMP CRAB AND MORE

CHOCOLATE TART *BOURBON CHANTILLY*

RUSTON PEACH CLOUFLOUTIS

CREOLE CREAM CHEESECAKE

FRESH STRAWBERRY BAVARIAN TART

EXECUTIVE CHEF, GARY FONSECA AND CULINARY TEAM CARTER PLANTATION

PASTRY CHEF/OWNER, ANTHONY DELPIDIO AND STAFF COCOA BEAN

SPIRITS AND WINES PRESENTED BY CHAMPAGNE BEVERAGE COMPANY

\$55 PER PERSON. TO PURCHASE TICKETS AND FIND OUT MORE ABOUT OVERNIGHT PACKAGES CALL 225.294.9860

23475 Carter Trace, Springfield, LA 70462 www.carterplantation.com