



Thanksgiving Dinner

4 Courses, Prix Fixe

12 noon until 4 pm

**First Course: Louisiana Seafood Gumbo with Crowley Jasmine Rice OR
Butternut Squash Bisque**

Second Course: St. Marie Salad

mixed greens, spicy toasted pecans, goat cheese, cucumbers, tomatoes, balsamic vinaigrette

Cheddar Cheese Biscuits and Yeast Rolls

Third Course Options:

Roasted Turkey \$37

cornbread dressing with homemade gravy
sweet potato mash
slow-cooked creole green beans
homemade cranberry sauce

OR

Rabbit Cassoulet \$38

collard greens

OR

Broiled Red Fish with lemon butter and capers \$42

crowley jasmine rice and dilled baby carrots

OR

Medallions of Beef Tenderloin with sautéed mushrooms \$45

smashed new potatoes and fresh asparagus

Fourth Course: Choice of one of Vacherie's Traditional Homemade Desserts

For Reservations, please call 504.207.4532

Also serving A La Carte Breakfast in the Main Dining Room 7 am-11am,
Breakfast Sandwiches, Coffee, and Pastries in the Café 7am-11am,
Bar open from 10am, "Leftovers in the Bar" from 4pm-9pm