



# New Orleans Food Festival

Dinners February 21<sup>st</sup> – March 7<sup>th</sup> 2020

## Appetizers/Soup:

<b>New Orleans Oyster Sampler</b>	<b>\$16.00</b>
<i>Gulf Coast Oysters served two ways, Rockefeller and Bienville styles.</i>	
<b>Crab Louie</b>	<b>\$15.00</b>
<i>Jumbo Lump Crab Meat served over lettuce with Louie dressing, boiled egg, and tomato.</i>	
<b>Cajun Seafood Gumbo</b>	<b>\$11.00</b>
<i>With Andouille Smoked Sausage.</i>	

## Entrees:

*All Entrees served with a Spicy Cornbread Muffin*

<b>Crawfish Étouffée</b>	<b>\$27.00</b>
<i>Domestic Crawfish Tails in a spicy Seafood Etouffee Sauce, served with Rice.</i>	
<b>Shrimp and Grits</b>	<b>\$26.00</b>
<i>Sautéed Shrimp served over our house Grits with Red-eye Gravy.</i>	
<b>Chicken &amp; Seafood Jambalaya</b>	<b>\$25.00</b>
<i>Studded with Andouille Sausage, Chicken, Shrimp, and Mussels.</i>	

## Dessert:

<b>New Orleans Bread Pudding</b>	<b>\$8.00</b>
<i>Served with a buttery Whiskey Sauce.</i>	

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