Carmo’s LA Holiday Menu
A collection of dishes inspired by Louisiana’s seasonal bounty and history

**Soups**
- Smoked Oyster Chowder
- Oyster Groundnut Soup
- Crab Soup
- Shrimp & Artichoke
- Abita Amber Smoked Gouda
- Mulligatawny
- Tomato Ginger Soup
- Seafood or Vegetable Gumbo

**Salads**

**Baby Blue**
Baby kale with Bayou Blue cheese, satsumas, spicy pecans and satsuma pecan vinaigrette

**Homestead**
Arugula, watermelon radish, Creole tomatoes, sweet potato crisps and warm goat cheddar dressing

**Ponchatoula**
Local organic lettuces, red onion, strawberries, toasted local peanuts strawberry pepper vinaigrette, country sourdough croutons

**Bonenkai**
Red lettuce, mizuna, baby mustard greens, pickled daikon, cucumbers, carrots, scallions with sake ginger citrus vinaigrette, crispy noodles

**Panzanella**
with Creole tomatoes, red onion, organic greens, cucumbers, sweet peppers, pecans, seasonal herbs, in a light sugarcane vinaigrette

**Fazenda**
Black-eyed peas, smoked sausage, carrots, sweet corn, chili peppers, red onions and toasted pumpkin seeds, tossed with citrus chili cilantro vinaigrette.
Carmo’s LA Holiday Menu cont.

Starters

Regional Charcuterie Platter
Local artisan and house-made sausage and pates, pickled beets, cheeses, creole cream cheese pimento spread, mirliton relish

Oyster & Shrimp and Crawfish Sausage Platter

Oyster Pie

Shrimp Pie

Corn & Shrimp Fritters

Chicken Liver Pepper Pate in “Patty” Cups served with Satsuma Cayenne Marmalade

Vegetable Pepper Pate in “Patty” Cups served with Satsuma Cayenne Marmalade

Smoked Seasonal Gulf Fish Dip

Chicken Croquettes
Smoked Des Allemands Catfish Fritters

Cured Fish Platter
The freshest seasonal Gulf catch, cured and smoked to perfection

Creole Crab or Gulf Fish Au Gratin
Carmo’s LA Holiday Menu cont.

**Sides**
- Dirty Rice
- Maque Choux
- Garlic Chive Mashed Potatoes
- Potatoes Dauphinoise
- Classic
- Creamy Mashed Cauliflower & Turnips
- Roasted Beets
- Baked Macaroni (mac and cheese)
- Warm German Potato Salad
- Satsuma Candied Yams

**Mains**

**Creole BBQ Pork, Chicken or Seitan**
Your choice of meat or vegetable protein stewed in Carmo’s Creole BBQ sauce

**Stuffed & Smoked Pork Loin**
Tender pastured pork loin stuffed with persimmons, pecans and mirliton, glazed with a satsuma sugarcane reduction and slow smoked with pecan wood and sugarcane

**Whole Smoked Gulf Fish or Salmon**
Sustainable local catch or Patagonian salmon smoked with alder wood.

**Coquilles de Volaille**
Chicken with creamy truffle mushroom sauce
Carmo’s LA Holiday Menu cont.

Mains cont.

Apple Pork
A traditional recipe of pork shoulder stuffed with seasoned apples, then layered with sliced apples and baked until tender

Stuffed Truffled Ham
Baked ham stuffed with eggs, pecans, mushrooms, truffles and pickles

Seafood or Chicken Sauce Piquante
Fresh local seafood or organic chicken stewed in tangy pepper sauce. Served with popcorn rice

Gulf Fish Courtbouillon
The classic recipe prepared with the freshest seasonal catch

Turkish Eggplant
Eggplant layered with ground turkey, onions and peppers

Broiled Mackerel
Wild rice, red potatoes, onions, yams

Roasted Duck or Chicken with Oyster Sauce
Your choice of organic poultry served with traditional New Orleans oyster sauce

Chicken or Seafood in Creole Curry Sauce
Your choice of organic poultry, fresh fish, shrimp or crawfish (depending on season) served with a traditional 130-year-old curry sauce recipe

Whole Spatchcocked (butterflied and grilled) Chicken, Young Goose or Duck