

Annual Meeting of the Southeast Chemistry Chairs

Tentative Dinner Menu
Palace Café
605 Canal Street
Friday, March 2, 2012
6:30 PM

Cash Bar Prior to Dinner

CRABMEAT CHEESECAKE APPETIZER

A Palace Café favorite! Baked in a pecan crust with a wild mushroom sauté and Creole meunière sauce

SEAFOOD GUMBO

Blue crab and salty oysters simmered with shrimp in a rich seafood broth flavored with okra and served with long grain rice

Choice of Entrée:

GRILLED GULF FISH

Fresh fillet of Gulf fish, grilled and served with sour cream new potato mash and steamed seasonal vegetables, finished with lemon butter

CHAR GRILLED RIB-EYE

12 oz. hand selected Creole seasoned rib-eye served with sweet potato Brabant hash, tasso, roasted mushrooms & green onions and finished with a Creole peppercorn cream

WHITE CHOCOLATE BREAD PUDDING

The Original

White chocolate baked inside bread pudding, smothered with warm white chocolate ganache and garnished with chocolate sprinkles

Coffee served with dessert