

I's at Nashoba Winery

Executive Chef Matt Sciabarrasi

Taste of New Orleans

July Chef's Dinner Series

\$55 per person (includes tip & tax)

Optional wine pairings \$20 per person (pay at door)

Amuse Bouche

Buttermilk hushpuppies,
orange honey dipping sauce

Shrimp Po-boy Salad

Boston bibb lettuce, heirloom grape tomatoes,
sourdough croutons, fried shrimp, remoulade dressing

Recommended wine pairing: Pinot Gris

Alligator Tenderloin

Sous vide creole herb rubbed alligator, skillet fingerling potatoes,
onions, alligator adoullie sausage, bacon braised collard greens

Recommended wine pairing: Pinot Noir

New England Cold Water Étouffée

Creole smothered New England lobster, monkfish, scallop, shrimp,
mixed bell peppers, spring onions, cilantro turmeric rice

Recommended wine pairing: Gewürztraminer

French Quarter Beignets

Chicory buttercream filling, praline crumble,
orange sauce, cocoa dusting

Recommended wine pairing: After Dinner Peach

This is a limited, group communal seating event. Handicap accessible.
Please notify us upon booking date if anyone in your party has any dietary restrictions.
Sorry absolutely no substitutions.