



***Bubbles & the Bayou***  
***Hosted By: Poppy Tooker and Chef Chuck Subra***  
***April 16th, 2010 The Hotel Monteleone***

***7pm***  
***Reception***  
***Hors d' oeuvres***

*Alligator Croquettes with Tabasco Sweet Heat*

*Poppy Tooker's Crab Calas with Rémoulade*

**Ruinart Blanc de Blancs**

***I***  
*(family style)*

***Lacquered Pork Belly***  
*Satsuma Reduction*  
*Tasso Mustard Green Spoon Bread*

***New Orleans Barbeque Shrimp***  
*Andouille Stone Ground Grits*

**Ruinart Rose NV**

***II***  
*(family style)*

***Pan Roasted Red Fish***  
*Sunset Sweet Potato Gratin*  
*Bechnel Farms Lemon Preserves Cream Sauce*

***Citrus Crusted Grouper***  
*Creole Rose popcorn rice crawfish jambalaya*

**Dom Ruinart Blanc de Blancs 1998**

***III***  
*(family style)*

***Macerated Louisiana Strawberry's***  
*Poppy Tooker's Creole Cream Cheese*  
*Louisiana Brown Sugar Tuile*

***Chocolate Beignets***  
*Dark Chocolate Ganache*