



SPECIAL TWO COURSE PRE-FIXE LUNCHMENU

Appetizer

Oysters & Caviar

Four Gulf Oysters on the Halfshell topped with Cajun Caviar

Entree

Bouillabaisse Pasta

A seafood stew of tomato, garlic, basil, gulf fish, shrimp, scallops & saffron with farfalle pasta and Parmigiano-Reggiano

\$20

SPECIAL THREE COURSE PRE-FIXE DINNER MENU

Appetizer

Oysters & Caviar

Four Gulf Oysters on the Halfshell topped with Cajun Caviar

Domaine St. Peyre, Picpoul de Pinet, Languedoc 2010

Entree

Redfish on the Halfshell

Bourbon House's signature entrée! Served with new potatoes, balsamic glazed onions and a lemon butter sauce

Jordan, Russian River Valley 2008

Dessert

Chocolate Dipped Gelato bar

Edmeads, Late Harvest Zinfandel

\$35

\$65 with suggested wine pairings