



New Orleans Wine and Food Experience
Executive Chef Lazone Randolph
with
Stonestreet Vineyards Alexander Mountain Estate, Sonoma
May 25, 2011 at 6:30pm

a note from the winery:
Stonestreet is honored to debut a selection of our Estate Single Vineyard wines at Brennan's Restaurant in remembrance and tribute to both Jimmy Brennan and Jess Stonestreet Jackson. These critically acclaimed, limited release wines were thoughtfully selected to partner with the talents and creativity of Brennan's Executive Chef Lazone Randolph. We hope you will join us for an amazing evening of Wine and Food.

Tuna Tartare
Baba Ghanoush
Stonestreet Sauvignon Blanc Alexander Mountain Estate, 2009

Chilled Sweet Garlic Bisque
Stonestreet Broken Road Chardonnay, 2008

Crêpe James Charles
Crêpe filled with lobster, jumbo lump crabmeat, shrimp and crawfish, folded in a delicate Mousseline sauce.
Stonestreet Gravel Bench Chardonnay, 2008

Aged Gouda
Petit Basque
Served with spiced fruit and toast.
Stonestreet Fifth Ridge Red Blend, 2006

Petite Filet au Poivre
Filet encrusted with black peppercorns topped with Morel mushrooms, demi glace. Served with mashed truffle potatoes.
Stonestreet Christopher's Cabernet Sauvignon, 2007

Chocolate Bread Pudding Michele
Garnished with blackberries and raspberries.
Stonestreet Legacy, Proprietary Blend, 2005

\$125 including tax and gratuity
For reservations on May 25, 2011 at 6:30pm, please call Andree Robards, 504-525-9713.