

Culinary Capstone Class

Southern Classics

November 4th, 2021

Gift

Cajun Shrimp Crostini

Sliced garlic toasted baguette topped with a Cajun blackened shrimp and garnished with a tangy sour cream infused with parmesan and mozzarella cheese.

Appetizers

(choose 1)

Fried Green Tomatoes with Pimiento Cheese

Green tomatoes breaded and fried golden brown with spicy, tangy, and sweet pimiento cheese.

Cajun Fried Deviled Eggs

Crispy breaded and fried hard-boiled egg whites dusted with gumbo file powder and filled with a creamy Cajun spiced egg yolk aioli.

Soup

Chicken and Dumplings

Creamy chicken soup served with potatoes, carrots, onions, and tender homemade dumplings.

Salad

Southern Cobb Salad with Cornbread Croutons

Crisp romaine served with black eyed peas, hard-boiled eggs, crumbled aged cheddar cheese, roasted corn, crispy tasso, and heirloom tomatoes; served with crispy cornbread croutons and a sweet mustard vinaigrette.

Entrees

(choose 1)

Shrimp and Okra Gumbo

Classic Southern stew of tender shrimp, okra, red and green bell peppers, tomatoes, and red onion; served with fluffy white rice.

Fried Chicken

Crispy, golden fried chicken quarters served with creamy three cheese mac-and-cheese and spicy and sour collard greens.

Cornmeal Crusted Pork Chop

Pan seared bone-in crusted pork chop in a white wine sauce served with roasted golden potatoes, onions, and red beans.

Dessert

(choose 1)

Banana Pudding

Homemade banana pudding layered with fresh cut bananas and homemade vanilla cookies; topped with whipped cream.

LJC Chocolate Soup

Our classic chocolate soup with chocolate ganache, fresh berries, whipped cream, and chocolate shavings.