

Saturday
AUG 7
6:30pm



A Night In New Orleans

4 courses with
Cajun French Flair
paired with wines

Accompanied by the
New Orleans sounds of

the
SAUCE BOSS

\$59 plus tax & tip
VIP Seating

Tiki Bar seating
(no cover)
available
for Sauce Boss

part of the
2010
Food & Wine
KEY LARGO
FESTIVAL



305-451-4502
MM 104 Bayside
Key Largo

Check the website for more information:
www.KeyLargoFoodandWineFestival.com

Appetizer

BBQ Shrimp with Rosemary Biscuit
Charles de Fere Jean Louis Brut Rose

The Sauce Boss Special
Gumbo prepared by Bill Wharton
Louis Bernard Cotes du Rhone Garrigon

Entrée

Cast Iron Roasted Filet of Beef
with creamy mascarpone polenta, slow roasted pork belly,
wilted swiss chard, confit tomato, and goat cheese.
Mommessin Pommard

Dessert

Blood Orange Ice Box Pie
with Oreo Crust and Torched Meringue
Chateau de Segur Sauternes

