



Christmas Eve Menu December 24th, 2013

Soup

Lobster Bisque

Spicy Lime Chicken

Appetizers

Crispy Crab Cakes 9.

with corn relish and our house jalapeno tartar and cocktail sauces.

Crispy Fried Gulf Coast Oysters 10.

in a coat of seasoned cornmeal with jalapeno tartar and cocktail sauces.

Sautéed Calamari 12.

with sautéed oyster mushrooms, sliced jalapenos, red onions, cilantro, cherry tomatoes, with lemon beurre blanc drizzled with port wine reduction.

Tuna Tartar 10.

with avocado, toasted sesame seeds and fried wontons.

Beef Tenderloin Tartar 14.

with red & green onions, fried capers, dill pickled served with crostinis.

Salads

Fennel & Spinach Salad 9.

with orange & grapefruit sections, toasted walnuts, cherry tomatoes and feta cheese tossed with poppy seed dressing.

Fresh Pomegranate & Raspberry Salad 10.

mixed greens, candied pecans, red onions, blue cheese, hearts of palm tossed with citrus dressing.

Green Apples & Almonds Salad 10.

with baby arugula, julienne jicama, dried apricots, cilantro, tomatoes wedges, tossed with jalapeno & Lime vinaigrette.

Ouisie's House Salad 8.

with romaine & green leaf lettuce, red onions, cherry tomatoes, parmesan cheese, crispy croutons tossed with house dressing.



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Poultry

Baked Cornish Hen 24.

with garlic mashed potatoes, green beans and caper beurre blanc.

Bacon Wrapped Broken Arrow Ranch Quail & Italian Wild Boar Sausage 32.

filled with veal, prosciutto, apples, fresh herbs
served with mashed sweet potatoes, Brussels sprouts and cilantro butter sauce.

Fish

Shrimp and Cheese Grits 25.

spicy sauté of Gulf Shrimp, mushrooms, bacon and scallions over cheese grits.

Seafood Crepes 26.

filled with shrimp, jumbo crab meat and red snapper in a classic
Béchamel sauce accompanied by asparagus, topped with Parmesan cheese.

Baked Alaskan Baby Coho Salmon 30.

filled with crawfish, tomatoes and fresh basil
served with braised endive, roasted potatoes and butter green peas.

Seared Chilean Sea Bass with Orange Blood Sauce 34.

with saffron risotto and red beet salad.

Lemon & Almond Crusted Red Fish with Jumbo Crab Meat 30.

with oyster mushrooms, Brussels sprout leaves and red bell pepper butter sauce.





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Meat

The Ouisie's Original Chicken Fried Steak with The Works 26.

With mashed potatoes & black pepper milk gravy,
black eyed peas, mustard greens and Lucy's corn pudding.

Bacon Wrapped Prime Beef Tenderloin 34.

Ouisie's 3-cheese macaroni, haricots verts and bordelaise sauce.

Braised Lamb Shank Au Jus 26.

saved with cheese grits and grilled asparagus.

Seared Wild Boar Chops with Port Reduction 30.

Squash timbale filled with roasted corn, onions, prosciutto,
red bell peppers, cilantro & parmesan cheese and boiled lemon potatoes.

Grilled Rack of Aussie Lamb with Mint Jelly Sauce 28.

with fried cheese polenta, sautéed green beans and broccolini.

Grilled Buffalo Tenderloin with Marsala Cream Sauce 32.

Served with mashed sweet potatoes and green beans.

