

# ISCORE

2023 – Creole Inspired Menu

## **Crawfish Etouffee**

Crawfish, peppers, and onions in a creamy sauce served with rice **Shellfish, Dairy, Gluten**

## **Low Country Boil**

Fresh Shrimp, Smoked Sausage, Corn, Potatoes, and Onion are boiled in a light but seasoned broth. **Shellfish**

## **Gumbo**

A thick, hearty slow cooked stew with Andouille sausage. **Dairy, Gluten, Pork**

## **Corn Maque Choux**

Corn and peppers cooked in vegetable stock. **Vegan**

## **Hush Puppies**

A fried, cornmeal-based fritter. **Dairy, eggs, Gluten, Vegetarian**

## **Red Beans & Rice**

Rice Cooked with red bean and vegetables. **Vegetarian**

## **Dirty Rice**

Ground beef and spices cooked with rice.

## **Desserts**

### **Bread Pudding with Whiskey Sauce**

Steamed sweet custard and croissant dessert. Served with a thick and silky caramel- colored Whiskey sauce. **Gluten, Eggs, Dairy**

### **Southern Pecan Pie**

Pie of pecan nuts with filling of eggs, butter, sugar, and mixture of light and dark corn syrups. **Gluten, Eggs, Dairy, Soy, Tree Nut**

### **Sweet Potato Pie**

Pie of Mashed sweet potatoes, evaporated milk, sugar, spices, and eggs. **Gluten, Eggs, Dairy, Soy, Tree Nut**

### **Kings Cake**

A sweet, circular pastry, baked, glazed, and dusted with colored sugars. **Gluten, Eggs, Dairy**

**\*Gluten free and vegan option will be presented upon request.**