

APPETIZERS

Chef's Cheese Plate

We keep an excellent selection of artisan cheeses provided by St. James Cheese Co

Selection of 3
- 12 -

Selection of 4
- 15 -

Selection of 5
- 18 -

Duc of Pate

Hostel's Pate

Made in house by our Executive Chef Richard Richardson
Please ask about this week's selection

- 10 -

Hostel Oysters

Fresh shucked, chargrilled Louisiana oysters topped with aged parmesan, parsley and a seasoned grill butter

½ Dozen
- 9 -

Dozen
- 16 -

Mothers Milk

Roasted lamb breast served with a crisp cucumber, pear salad, shaved Manchego and a red hot chili pepper sauce

- 7 -

Crab and Brie Fondue

Delicate blue crab meat, served in a succulent mélange of smooth cheese with a hint of spice

- 9 -

Moules

Black mussels steamed in white wine, garlic and herbs finished with butter and served with grilled bread

- 9 -

Salmon Carpaccio

Thinly sliced and slightly pounded topped with a citron oil and lemon juice - very light and refreshing

- 10 -

B.B.Q. Shrimp

Grilled shrimp, skewered on a rosemary branch, served with herb and spice infused High Life Worcestershire gravy

- 9 -

SALADS

Strawberry & Brie

Fresh Louisiana strawberries, fried brie croutons served with a mix of spring greens, pecans topped with strawberry balsamic vinaigrette

- 7 -

French Farmhouse

Radishes, cucumber and asparagus tossed with mescaline greens in a light vinaigrette, topped with duck rilette crostinis

- 7 -

Wasabi Salmon

Wasabi crusted seared salmon over mixed greens, bean sprouts and herbs in sweet soy dressing

- 10 -

PASTA

Truffled Fettuccine Alfredo

Fettuccine noodles in a rich parmesan cream, finished with truffle oil and parmesan crusted paned chicken breast

- 18 -

Vodka Penne

Penne pasta tossed in a spicy pepper and vodka sauce with sautéed shrimp

- 19 -

Chef's Pasta

Penne pasta served in a smoked tomato basil cream with a pesto crusted grilled chicken breast

- 18 -

Crabmeat Ravioli

Fresh Louisiana crabmeat stuffed inside handmade ravioli finished with roasted tomato, basil and garlic in olive oil

- 22 -

SOUPS

Soup du Jour

- 6 -

Gumbo du Jour

- 6 -

ENTREES

Stacked Duck

Grilled duck breast with a mille-feuille of crispy potatoes, warm rillettes and caramelized onions, served with a port and duck glace reduction

- 24 -

The Drunken Pig

Drambuie glazed Berkshire pork tenderloin with roasted acorn squash and smothered Napa cabbage

- 24 -

Raging Bull

Grilled flat iron steak topped with house compound butter, and served with Brabant potatoes sautéed with Neuskes apple wood smoked bacon

- 28 -

Cornish Hen

Roasted cornish game hen on jalapeno and grilled corn polenta with an herbed pan gravy

- 20 -

Cherylyn's Vegetarian Delight

Truffled mushroom risotto topped with grilled ratatouille, stuffed squash and a drizzle of extra virgin olive oil and aged balsamic

- 19 -

Pesce Fresco

Grilled gulf fish served on a fall vegetable compote and a saffron and vanilla sauce

. - 24 -

- Sazerac de Antoine -

\$9

This is the quintessential New Orleans cocktail. There are those who say this is the first cocktail, period. There's a lot of dispute over this, but it's certainly the first to appear in New Orleans, which has been acknowledged by many as the home of the cocktail.

This is an absolutely exquisite cocktail. As you sip it, you come across layer after layer of flavor -- the warmth and glowing burn of the rye, effused with the flavors of spice and honey, the bite of the bitters balanced with the sweetness of the sugar, with the subtle yet complex flavor of the anise underneath and the perfume of the lemon oil from the twist feel like a symphony inside your mouth. This is also a drink that warms up well, revealing even more flavors. Sip it very slowly. Savor it. Take your time with it.

It is said that this drink was invented by Antoine Amadie Peychaud, a Creole apothecary who moved to New Orleans from the West Indies and set up shop in the French Quarter in the early 1800s. He dispensed a proprietary mix of aromatic bitters from an old family recipe, to relieve the ails of his clients (Peychaud's Bitters are still made in New Orleans and sold today, and are an essential component of any truly complete bar), and around the 1830s he became famous for a toddy he made for his friends. It consisted of French brandy mixed with his secret blend of bitters, a splash of water and a bit of sugar. According to legend he served his drink in the large end of an egg cup that was called a *coquetier* in French, and some say that the Americanized pronunciation of this as "cocktail" gave this type of drink its name (unlikely as that may be).

Before long, the demand for this drink led to its being served in bars throughout the city (euphemistically called "coffee houses" in those days). One of these, a large bar on Exchange Alley owned by a gentleman named Sewell Taylor, was named the Sazerac Coffeeshouse. In 1853, Mr. Taylor declared that the drink would be made in his bar only with particular brand of Cognac called **Sazerac-du-Forge et fils** for which Mr. Taylor was the sole importer and for which his bar was named. Apparently the bar was big enough to accommodate 12 bartenders, all mixing "Sazeracs" for their patrons, and people began to refer to the drink with the name of the coffeeshouse where it was most popular. It is believed that during this period one of the bartenders at the Sazerac came up with the idea of adding a few drops of absinthe to coat the glass, and with this flavor enhancement, a true classic was born.

Around 1870, a gentleman by the name of Thomas Handy took over as proprietor of the Sazerac House, and the primary ingredient was changed from cognac to rye whiskey due to popular American tastes as well as to the difficulty of obtaining cognac at the time. Eventually the now-banned absinthe has been replaced by the locally-produced pastis called Herbsaint, although if you can't find it you may substitute Pernod, any other good pastis or even a good French-style absinthe if you live in an area where it's available. The drink has been enjoyed this way for over 130 years, and over 150 if you include the original version made with Cognac.

IN VINO VERITAS...

Bubbles

Francois Montand 9
N/V Brut Rose

Blonde

Summerfield 7
2006 Chardonnay - California

Niersteiner Rehbach 8
2005 Spätlese Riesling - Germany

Panacea Wine Co. 11
2006 Sauvignon Blanc – (Napa), California

Esca 11
2006 Pinot Grigio - (Sonoma), California

Huber "Obere Steigen" 13
2006 Grüner Veltliner – Traisental, Austria

Inama "Vin Soave" 12
2006 Soave Classico – Verona, Italy

The Innocent by Shinas Estate 10
2006 Viognier – Victoria, Australia

Saint Veran 9
2005 White Burgundy, Burgundy, France

Rouge

Summerfield 7
2007 Cabernet Sauvignon - California

Acacia 13
2006 Pinot Noir – Napa (Carneros), California

Robert Foley 15
2007 Charbono – Napa (St. Helena), California

Parcel 41 14
2005 Merlot – Napa (Oakville), California

Newton 14
2006 Claret – Napa (St. Helena), California

The Squid's Fist 11
2007 Sangiovese/Shiraz, Australia

Terrazas 12
2006 Reserve Malbec - Mendoza, Argentina

Rock & Vine 11
2006 Cabernet Sauvignon/Bourdoux Blend - California

Cape Mentelle 13
2005 Shiraz - Margaret River, Australia

Seven Sinners "The Ransom" 14
2005 Syrah - Napa, California

BOTTLE LIST

Blonde

Summerfield..... 20
2006 Chardonnay - California

Niersteiner Rehbach..... 32
2005 Spätlese Reisling - Germany

Panacea Wine Co. 44
2006 Sauvignon Blanc – (Napa), California

Chateau de Sancerre..... 68
2007 Sancerre – Sancerre, France

Esca..... 44
2006 Pinot Grigio - (Sonoma), California

Huber..... 52
2006 Grüner Veltliner – Traisental, Austria

Inama "Vin Soave"..... 48
2006 Soave Classico – Verona, Italy

The Innocent by Shinas Estate..... 40
2006 Viognier – Victoria, Australia

Saint Veran..... 36
2005 White Burgundy, Burgundy, France

Rouge

Summerfield..... 20
2007 Cabernet Sauvignon - California

Acacia..... 52
2006 Pinot Noir – Napa (Carneros), California

Robert Foley..... 60
2007 Charbono – Napa (St. Helena), California

Parcel 41..... 56
2005 Merlot – Napa (Oakville), California

Newton..... 56
2006 Claret – Napa (St. Helena), California

The Squid's Fist..... 44
2007 Sangiovese/Shiraz, Australia

Terrazas..... 48
2006 Reserve Malbec - Mendoza, Argentina

Rock & Vine..... 44
2006 Cabernet Sauvignon/Bourdoux Blend - California

Cape Mentelle..... 52
2005 Shiraz - Margaret River, Australia

Seven Sinners "The Ransom"..... 56
2005 Syrah - Napa, California

Orin Swift "The Prisoner"..... 75
2007 Red Wine – Napa, California

Orin Swift "Pappilon"..... 120
2005 Bordeaux Blend – Napa, California

Bubbles

Francois Montand..... 32
Brut Rose

Moet & Chandon..... 85
"White Star"

Veuve Cliquot (1/2 bottle)..... 47
Brut

Veuve Cliquot..... 95
Brut

Veuve Cliquot..... 110
Demi-Sec

Ruinart..... 145
Brut Rose

Dom Perignon..... 260
Vintage 1999 Brut