

# *Chateau Bu-De History Dinner Menu*

## *OYSTERS BON FEMME*

Shucked oysters baked au gratin with oyster liquor, Gruyere cheese,  
bacon, green onion, and cream

## *LOBSTER SALAD*

Chilled poached lobster, Bibb lettuce, heirloom tomatoes, fresh corn,  
and lemon tarragon vinaigrette

## *SNAPPER SOUP*

Roasted snapping turtle with root vegetables, tomato and sherry

## *SURF & TURF*

Filet Medallions with Maryland crab cake

## *APPLE DUMPLING*

Granny Smith apples with cranberries, brown sugar and cinnamon baked in pastry