

Emeril's Delmonico

Executive Chef: Emeril Lagasse
Chef de Cuisine: Spencer Minch

(504) 525-4937

New Year's Eve

December 31 2008

\$85 per guest

\$65 wine-pairing option

First

Citrus Cured Foie Gras

Butter Toasted Brioche, Frisée, Marcona Almonds, Louisianan Satsuma

N/V Gosset Brut Excellence

Second

Lemon-Thyme Baked Atlantic Cod

Haricots Verts, Organic Tomato, Black Truffle Sabayon

2007 Morgan "Metallico" Chardonnay, Monterey

Third

Mississippi Farm Raised Quail

Creole Dirty Rice, Sweet Pepper-Herb Salad, Steen's Cane Vinegar Glaze

2006 Côte de Beaune "La Grande Chatelaine", Burgundy

Fourth

Grilled Lamb Sirloin Steak

Lentils du Puy, House Made Pancetta Braised Greens, Natural Reduction

2004 Château Haut Beausejour

Dessert

Chocolate Truffle Tart

Port Reduction and Candied Kumquats

N/V Ca de' Medici "Cubista" Lambrusco