



Easter Fixed-Price  
Brunch Menu  
\$35 per person

April 12, 2009  
10:30am - 2:30pm

## First Course

(Choice of one)

### Homemade Andouille and Boudin Sausages

with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard and Emeril's Worcestershire Sauce

### Baby Spinach Salad

with Fresh Strawberries, Spiced Almonds, Crisp Potato, Goat Cheese, and Warm Chourice - Pimenton Vinaigrette

### Truffled Gulf Shrimp Louis

with Butter Lettuce, Local Citrus and Smoked Bacon

## Second Course

(Choice of one)

### Grilled Fish of The Day

with Scallion – Jasmine Rice Cake, Blue Crab – Cucumber Kim Chee and Soy – Mushroom Vinaigrette

### Emeril's Salmon Pastrami

House Made Bagel, Tomato, Shaved Red Onion and Capers  
Creole Cream Cheese

### Louisiana Crawfish Quiche

with Organic Field Greens and Sweet Corn - Aged Sherry Vinaigrette

## Third Course

(Choice of one)

### Banana's Foster Bread Pudding

with Malted Banana Ice Cream and Rum Toffee Sauce

### Sweet Potato Cheesecake

with Apple-Pear Compote and Grand Marnier Cream