



**DINNER MENU**  
Executive Chef: Emeril Lagasse  
Chef de Cuisine: David Slater

Reservations: (504) 528-9393

## APPETIZERS

"Emeril's" New Orleans Barbeque Shrimp with Petite Rosemary Biscuit and Fresh Chives	10
Smoked Exotic Mushrooms with Fresh Angel Hair Pasta and House Made Tasso Cream Sauce	9
Homemade Andouille and Boudin Sausages with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard and Emeril's Worcestershire Sauce	10
Sautéed Escargot with Orecchiette Pasta, Sundried Tomato Pesto, Parmesan and Mint	10
Creole Marinated Calamari, Flash Fried, served with Olive Salad, Smoked Tomato Sauce and Parmesan	9
Warm Mississippi Rabbit Remoulade with Fried Green Tomatoes, Benton's Bacon, Local Grapefruit, and Horseradish Gastrique	11
Colorado Lamb Spareribs with Creole Tomato-Chili Glaze, Mint Oil and Sesame	10
Tonight's Oysters	M. P.

## SOUPS & SALADS

Soup of the Day	7
Gumbo of the Day	8
Our Emeril's Salad with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons	8
Abita Root Beer Braised "Fresh Bacon" Salad - Abita Root Beer Braised Niman Ranch Pork Belly with Citrus Slaw, Marinated Yucca, Heirloom Radish, Shaved Jalepeno, Goat Cheese and Pork Cracklings	13
Baby Spinach Salad with Fresh Strawberries, Goat Cheese, Spiced Almonds, Crisp Potato and Warm Chourice-Pimenton Vinaigrette	11

## ENTREES

Andouille Crusted Texas Redfish with Grilled Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meunière Sauce	27
Grilled Niman Ranch Double Cut Pork Chop with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce	27
Maple-Rosemary Glazed Tanglewood Farms Chicken Breast and Confit Leg with Caramelized Root Vegetables, Lacinato Kale Benton's Bacon and Mustard Jus	25
Pan Seared Filet of Beef with Creamy Mascarpone Polenta, Slow Roasted Pork Belly, Wilted Swiss Chard, Tomato Confit and Goat Cheese	39
Grilled Flat Iron Steak with "Romano" Potatoes, Mountain Gorgonzola, Benton's Bacon and Teardrop Tomato-Balsamic Vinaigrette	29
Oyster Crusted Atlantic Salmon with Dill Preserved Yukon Gold Potatoes, Tuna Bacon Asparagus, Fennel, and Cauliflower Bernaise	25
Gulf Shrimp and Littleneck Clam "Carbonara" with Bucatini Pasta, House Made Pancetta, Tomato, Baby Arugula, Tobiko and Parmesan	27
Grilled Fish of The Day with Saffron Scented Basmati Pilaf, Blue Crab Fresh Vegetable "Vermicelli" Salad and Charmoulla-Preserved Lemon Vinaigrette	26
San Marzano Tomato Braised Lamb with Housemade Pappardelle Pasta, Braised Radicchio, Pinenut Gremolata and Parmesan	32
Veal Scallopini & Sweet Bread "Saltimbocca" Hash with Wild Mushrooms, Radicchio, Brabant Potatoes and Lemon-Caper Crab Butter	38
Pan Roasted Rainbow Trout with Jumbo Lump Crab-Yukon Gold Potato Fondue, Haricots Verts "Amandine," Pancetta and Tomato-Fennel Confit	30
Saffron-Chili Dusted Jumbo Gulf Shrimp with Brown Butter-Sweet Potato Grits, Skillet Beans, Benton's Bacon, Smoked Corn and Mango Chow Chow	28

## DESSERTS

Emeril's Banana Cream Pie with Banana Crust, Caramel Sauce and Chocolate Shavings	8
Vanilla Bean Crème Brûlée with Seasonal Cookie	8
Chocolate Truffle Torte with Berry Chutney and Whipped Cream	8
Traditional Bread Pudding with Rum Raisin Ice Cream and Grand Marnier Anglaise	8
Citrus Curd Tart with Seasonal Berries and Meringue	9
Pecan Pie with Sweet Potato Ice Cream, Caramel Sauce and Pecan Brittle	8
J.K.'s Chocolate Soufflé (Please allow 30 minutes preparation time)	10
Ice Creams and Sorbets Flight	6

## FROM THE CHEESE BOARD

Moliterno - Aged Sheeps Milk from Sardinia, Sharp, Full Finish (Served with Pear Mostarda)

Thomasville Tomme; Thomasville, GA. - Aged Raw Cows Milk, Aged more then 60 days, Mellow Buttery Flavor, Soft Texture (Served with Smoked Almonds)

Point Reyes Blue - From California, Sharp, Rich Flavor (Served with Fresh Honeycomb)

Pata Cabra - Raw Goats Milk from Zaragosa, Spain, Semi Soft, Full Robust Flavor (Served with Pickled Red Grapes)

Uniekass 3-Year Gouda; Old Amsterdam, Holland - Caramel Sweet, Complex, Crumbly and Sharp (Served with Marinated Olives)

Rouge et Noir Marin Blue - From France, a Triple Cream Brie with Veins of Blue (Served with House Made Cherry Preserves)

Fiscalini Lionza - From California, Fragrant Nutty Flavor with Caramel Notes (Served with Granny Smith Apples)

Per Person:

One Selection - 6

Sample Four Selections -14

Sample Seven Selections - 24