



Easter Brunch Menu
Sunday, April 4
10:30a - 2p

(504) 528-9393

APPETIZERS

New Orleans Barbeque Shrimp - 9

with Petite Rosemary Biscuit and Fresh Chives

Homemade Andouille and Boudin Sausages - 8

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

Creole Marinated Calamari - 9

Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan

Jumbo Lump Crabcake - 14

with Southern Slaw, Benton's Bacon, Lemon-Chili Butter and House Made Bread & Butter Pickles

Louisiana Crawfish Remoulade - 14

with Fried Green Tomatoes, Smoked Bacon and Local Citrus Salad

House Smoked Salmon - 14

with Poached Asparagus, Crab Gribiche, Vine Ripe Tomatoes and Salmon Caviar

SOUPS

Soup of the Day - 6

Gumbo of the Day - 7

SALADS

Our Emeril's Salad - 8

with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons

Truffled Gulf Shrimp "Louis" - 14

with Butter Lettuce, Local Citrus and Teardrop Tomatoes

Wilted Spinach Salad - 9

with Andouille Sausage Vinaigrette and Three Nut Crusted Goat Cheese

Chopped Romaine Salad - 14

with Jumbo Lump Crab, Marinated Beets, Hard Boiled Egg, Country Ham, English Cucumbers and Aged Mountain Gorgonzola-Red Wine Vinaigrette

Louisiana Crawfish Quiche - 14

with Organic Field Greens, Shaved Country Ham and Sweet Corn-Aged Sherry Vinaigrette

ENTREES

Andouille Crusted Texas Redfish - 27

with Grilled Vegetables, Shoestring Potatoes and Creole Meunière Sauce

Sweet Barbecue Glazed Salmon - 25

with Andouille Potato Hash, Crispy Onions and House Made Worcestershire Sauce

Emeril's Creative Fish of The Day - Mkt.

Gulf Seafood Bolognese - 25

with Orecchiette Pasta, Sweet Fennel Sausage, Sylvetta Arugula and Shaved Parmesan

Darian's Chicken and Waffles - 16

Fried Organic Chicken, Sweet Corn-Belgian Waffle,
Watermelon Slaw and Crystal Hot Sauce Syrup

"Emeril's" Salmon "Pastrami" - 14

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

Sea Scallops Benedict - 25

with Fried Green Tomatoes, "Canadian Bacon", Baby Spinach and Hollandaise

Croque Madame - 16

Allan Benton Smoked Berkshire Ham on Brioche with Gruyere Cheese,
Fried Egg and Pomme Frites

Ponchatoula Strawberry-Buttermilk Pancakes - 16

with Apple Smoked Bacon and Toasted Pecan-Maple Syrup

DESSERTS

Emeril's Banana Cream Pie - 8

with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings

Vanilla Bean Crème Brûlée - 8

with Seasonal Cookie

Dark Chocolate Torte - 8

with Whipped Double Cream, Candied Pine Nuts, Cocoa Nibs and Berry Coulis

Sticky Toffee Cranberry Bread Pudding - 8

with White Chocolate Ice Cream

Coconut Rum Cheesecake - 8

with Brown Butter Cookie Crust and Pineapple Compote

Local Blood Orange Ice Box Pie - 8

with Oreo Crust and Torched Meringue

Warm Apple Bottomed Pecan Blondie - 9

with Buttered Rum Ice Cream and Apple Cider Sauce

J.K.'s Chocolate Soufflé - 10

Ice Cream or Sorbet Trio - 6