



DINNER MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: David Slater

Reservations: (504) 528-9393

APPETIZERS

- Homemade Andouille and Boudin** 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
- Sweet & Sour Lamb Spareribs** with Jalepeno-Mint Salad, Spicy Peanuts and Sesame 10
- Warm Mississippi Rabbit Remoulade** with Fried Green Tomatoes, Benton's Bacon, Local Citrus Salad and Horseradish Gastrique 10
- Tonight's Oysters** Mkt

Emeril's Originals	
"Emeril's" New Orleans Barbeque Shrimp with Petite Rosemary Biscuit and Fresh Chives	10
Creole Marinated Calamari - Flash Fried with Olive Salad, Smoked Tomato Sauce and Parmesan	9
Savory Smoked Salmon Cheesecake with Green Onion Coulis	8
Fresh Angel Hair Pasta with Louisiana Crawfish Tails in a Creole Cream Sauce	11
- or -	
with Smoked Mushrooms and House Made Tasso Cream Sauce	9

SOUPS AND SALADS

- Soup of the Day** 8
- Gumbo of the Day** 7
- Abita Root Beer Braised "Fresh Bacon" Salad** with Citrus Slaw, Marinated Yucca, Heirloom Radish, Shaved Jalapeno, Goat Cheese and Pork Cracklings 10
- Truffled Gulf Shrimp "Louis"** with Butter Lettuce, Citrus, Smoked Bacon, Chopped Egg, Asparagus and Tobiko Caviar 13
- Baby Spinach Salad** with Ponchatoula Strawberries, La Serena, Crisp Potato, Marcona Almonds and Warm Chorizo Vinaigrette 12

Emeril's Originals	
Our Emeril's Salad with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons	8
Arugula, Endive & Radicchio Tossed in a Walnut Vinaigrette with Maytag Blue Cheese and Candied Walnuts	11

ENTREES

Maple-Rosemary Glazed Tanglewood Farms Chicken Breast and Confit Leg with Caramelized Root Vegetables, Lacinato Kale, Benton's Bacon and Mustard Jus	25
Cast Iron Roasted Filet of Beef - Creamy Mascarpone Polenta, Roasted Pork Belly, Swiss Chard, Confit Tomato and Goat Cheese	39
Chef David Slater's Creative Fish of The Day	Mkt
Gulf Seafood Bolognese with Orecchiette Pasta, Sweet Fennel Sausage, Sylvetta Arugula and Shaved Parmesan	25
Panéed Veal & Crisp Sweetbreads with Wild Mushrooms, Radicchio, Brabant Potatoes, Prosciutto, Sage and Lemon-Caper Crab Butter	38
Saffron-Chili Dusted Jumbo Gulf Shrimp with Sweet Potato-Smoked Corn Grits, Skillet Beans, Benton's Bacon and Mango Chow Chow	27
Grilled Harris Ranch Ribeye with Crisp Vidalia Onion Rings, Heirloom Tomatoes, Fresh Watercress and Maytag Blue Cheese-Aged Balsamic Vinaigrette	40

Emeril's Originals

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	28
Roasted Farm Raised Quail "Milton" with Mushroom-Crabmeat Stuffing, Brabant Potatoes and Haricots Verts	32
Sweet Barbecue Glazed Salmon with Andouille-Potato Hash, Crispy Onions and House Made Worcestershire	25

DESSERTS

Vanilla Bean Crème Brûlée with Seasonal Cookie	8
Dark Chocolate Torte with Whipped Double Cream, Candied Pine Nuts, Cocoa Nibs and Berry Coulis	8
Coconut Rum Cheesecake - Brown Butter Cookie Crust and Pineapple Compote	8
Local Blood Orange Ice Box Pie with Oreo Crust and Torched Meringue	8
Ice Cream or Sorbet Trio	6

Emeril's Originals

Emeril's Banana Cream Pie with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings	8
J.K.'s Chocolate Soufflé	10
Peanut Butter Pie with Oreo Crust and Caramel	8
Strawberry Shortcake - with Macerated Strawberries, Vanilla Pound Cake, Fresh Whipped Cream and Strawberry Balsamic	9
Mr. Lou's Bread Pudding with Vanilla Ice Cream and Bourbon Sauce	8

FROM THE CHEESE BOARD

- Lincolnshire Poacher – England** - Neal's Yard Dairy; Unpasteurized Cow's Milk (Served with Marinated Cerignola Olives) 6
- Cypress Grove Humboldt Fog – Arcata, CA** - Pasteurized Ripened Goat Milk (Served with Smoked Red Grapes) 6
- Dancing Cow "Bourrée" – Vermont** - Raw Cow's Milk (Served with Seasonal Preserves) 6
- Crater Lake Blue – Rogue Creamery, Oregon** (Served with Fresh Honeycomb) 6