

Emeril's New Orleans presents...

Spring Small Plates

Join us at Emeril's as we unveil our Spring menu of Small...and Not-So-Small Plates

Emeril's New Orleans is launching its Spring Small Plates Menu, with new dishes and flavor combinations by Chef de Cuisine David Slater, at just a few dollars each!



[Click here to view the Menu](#)

(Menu subject to change as Chef Slater creates more unique small plates)

Emeril's

NEW ORLEANS
800 Tchoupitoulas Street | (504) 528-9393
www.emerils.com

Emeril's New Orleans presents our new...

Spring Small Plates Menu



Small Plates

Maine Lobster Pierogi

Caramelized Onion-Rhubarb Chutney
\$9.00

Fresh Fava Beans

Louisiana Crawfish, Pecorino Romano, Guanciale, Mint
\$7.00

"Frito Misto"

Blue Crab Claws, Artichokes, Butter Lettuce,
Barigoule Aioli
\$9.00

Grilled Scallions

Burrata Mozzarella, Toasted Almonds, Crab
Bagna Cauda, Aged Balsamico
\$6.00

Butter Fried Veal Sweetbread Spiedini

Apple Smoked Bacon, Teardrop Tomato, Chimichurri
\$7.00

Steamed Maritime Mussels

Abita Strawberry Lager Broth
\$7.00

Not-So-Small Plates

English Pea Risotto

Parmesan-Cocoa "Frico", Truffle, Crème Fraiche
\$14.00

Seared Scallops

Green Garlic-Broccoli Puree, 14-month Aged
Country Ham, Saba
\$14.00

Tagine of Mississippi Rabbit

Spring Vegetables, Dried Apricot Compote,
Buttered Cous Cous
\$14.00

"Spaghetti & Meatballs"

Louisiana Crawfish Meatballs, Spaghetti "Nero",
Arugula Pesto, Fresh Tomato, Ricotta Salata
\$12.00

Jumbo Gulf Shrimp

Buttermilk Dumplings, Boiled Peanuts,
Smoked Ham Hock-Corn Broth, Watercress
\$14.00

Full Plates

Prosciutto Braised Breast of Veal

Louisiana Crawfish-Saffron Creamed Corn, Roasted Cherry Tomatoes, Wild Mushrooms, Local Pea Shoots
\$25.00

Hangar Steak "Au Poive"

Steak Fries, Brown Butter Creamed Spinach, Braised Mushrooms, Local Kumquat Marmalade
\$24.00