



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 with Olive Salad, Smoked Tomato Sauce and Parmesan	9
Colorado Lamb Spareribs with Creole Tomato-Chili Glaze, Mint Oil and Sesame	10
Warm Mississippi Rabbit Remoulade with Fried Green Tomatoes, Benton's Bacon, Local Citrus Salad and Horseradish Gastrique	10
Tonight's Oysters	M. P.

SOUPS

Soup of the Day	7
Gumbo of the Day	8

SALADS

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 - Citrus Slaw, Marinated Yucca, Heirloom Radish, Shaved Jalapeno, Goat Cheese and Pork Cracklings	11
Baby Spinach Salad with Fresh Strawberries, Goat Cheese, Spiced Almonds, Crisp Potato and Warm Choucroute-Pimenton Vinaigrette	9

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, Confit Tomato and Goat Cheese	39
Grilled Fish of The Day with Saffron Scented Basmati Pilaf, Blue Crab-Fresh Vegetable "Vermicelli" Salad and Charmoulla-Preserved Lemon Vinaigrette	25
Pan Roasted Atlantic Salmon with Gulf Shrimp Strewn Black Beans, Smoked Pineapple Pico de Gallo, Lime Crema and Charred Poblano-Tortilla Broth	21
Gulf Shrimp and Littleneck Clam "Carbonara" with Bucatini Pasta, House Made Pancetta, Tomato, Baby Arugula, Tobiko and Parmesan	25
Grilled Ribeye of Beef with Romano Potatoes, Local Vine Ripe Tomato-Arugula Salad, Aged Gorgonzola, Lardons and Aged Balsamico	38
Paneed Veal & Crisp Sweetbreads with Wild Mushrooms, Radicchio, Brabant Potatoes, Prosciutto, Sage and Lemon-Caper Crab Butter	38
Moroccan Spiced Rainbow Trout with Romano Potatoes, Baby Spinach-Toasted Pine Nut Sauté and Local Grapefruit Butter	22
Saffron-Chili Dusted Jumbo Gulf Shrimp with Brown Butter-Sweet Potato Grits, Skillet Beans, Benton's Bacon, Smoked Corn and Mango Chow Chow	26

DESSERTS

Emeril's Banana Cream Pie with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings	8
Vanilla Bean Crème Brûlée with Seasonal Cookie	8
Dark Chocolate Torte with Whipped Double Cream, Candied Pine Nuts, Cocoa Nibs and Berry Coulis	8
Sticky Toffee Blueberry Bread Pudding with White Chocolate Ice Cream	8
White Fig and Mascarpone Cheesecake with Brown Butter Crust and Tawny Port Butter Sauce	8
Lemon Curd Tart with Torched Meringue and Seasonal Berries	8
Pecan Pie with Bourbon Chocolate Ice Cream, Caramel Sauce and Pecan Brittle	9
J.K.'s Chocolate Soufflé	10
Ice Cream or Sorbet Trio	8

FROM THE CHEESE BOARD

- Beechers Flagship Reserve Cheddar (Seattle, WA)** - Pasteurized Cow's Milk served with Marinated Cerignola Olives 6
- Sally Jackson (Oroville, WA)** - Raw Goats Milk wrapped in Grape leaves served with Smoked Red Grapes 6
- "Grayson" Meadow Creek Farms (Virginia)** - Raw Cow's Milk Served with Apple-Fennel Mostarda 6
- Crater Lake Blue (Rogue Creamery, Oregon)** - Served with Fresh Honeycomb 6