

Emeril Lagasse

Owner



Anthony Scanio

Chef de Cuisine

PRIVATE DINING

Dinner Menu Information

(Items subject to change | pricing not inclusive of tax and gratuity)

PASSED HORS D'OEUVRES (In the Crystal Room served family style only)

3 selections at \$12 per guest per half hour | \$3 for each additional selection

Emeril's New Orleans Barbecued Shrimp

Crab and Rice Calas lemon aioli

Jerk Chicken mango pickapeppa

'Nduja Crostini mascarpone

Fried Macaroni and Cheese Dijon

Fried Macaroni and Cheese dijon mustard
(vegetarian)

Pancetta Wrapped Dates

FAMILY STYLE CHEESE BOARD *selections subject to change

\$10 per guest | available upon arrival or before dessert

Sampling of Five Cheeses* coeur du clos, tommre d'estaing, tarentaise, quadrello di bufala, cabrales
served with house made crackers, preserves, local honey, spiced nuts

DINNER MENU

4 course starting at \$58 per guest

APPETIZERS

choice of 2 | \$3 for each additional selection

Gumbo of the Day

Turtle Soup Au Sherry

Emeril's Barbecued Shrimp baked grits

Crispy Pork Cheek creole dirty rice

Crab Croquettes mirliton slaw, pepper jelly

Sweet Potato Gnocchetti smoked ham hock, shiitake mushrooms, kale, manchego

Baked Louisiana Oysters on the Half Shell rockefeller and bienville

SALADS

choice of 1 | \$2 for each additional selection

Hearts of Romaine Lettuce hard cooked egg, parmesan, baguette croutons, caesar dressing

Mixed Lettuces tomato, cucumber, fresh herb vinaigrette

Iceberg Lettuce apple smoked bacon, grape tomato, croutons, buttermilk dressing

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ENTRÉES (surcharges are per order)

choice of 3 | \$10 for each additional selection

Pan Roasted Duroc Pork Chop slow cooked collard greens, roasted poblano and cheddar grits, steen's cane syrup jus

Gulf Shrimp a la Creole okra and rice, plantain fritters

Crisp Duck Leg Confit sweet potato and pecan waffle, braised collard greens, steen's cane jus (**\$10 surcharge**)

Pan Roasted Salmon tasso and sweet corn maque choux, Carolina rice grits, green tomato chow chow

Chicken Breast Clemenceau ham, portobello mushrooms, sugar snap peas, brabant potatoes, béarnaise sauce

Louisiana Drum Meuniere olive oil poached artichoke, roasted fingerling potatoes, young arugula, grape tomatoes
(add crabmeat for \$5)

Southern Vegetables a la creole black eyed peas, mustard greens, okra and rice pilaf, creole tomato sauce (**vegetarian**)

6 oz. Pan Roasted Filet Mignon sautéed spinach, gaufrette potatoes, marchand de vin sauce (**\$12 surcharge**)

9 oz. Pan Roasted Filet Mignon sautéed spinach, gaufrette potatoes, marchand de vin sauce (**\$20 surcharge**)

12 oz. In-house Dry Aged New York Strip sautéed green beans, butter whipped potatoes, chimichurri sauce
(\$26 surcharge)

DESSERTS

Choice of 1 | \$2 for each additional selection

Emeril's Eelmonico Bittersweet Chocolate Bread Pudding creole cream cheese, red wine raspberries

Banana Foster Tiramisu mocha ganache, banana cremeux, mascarpone mousse

Key Lime Ice Box Pie spiced rum caramel, vanilla meringue, mint chiffonade

Vanilla Crème Brûlée fresh berries

Chocolate Crème Brûlée fresh berries

HOUSE CRAFTED LIQUOR (offered with desserts or as an after dinner drink)

choice of 1 \$12 | tasting of all three \$18 per guest

Elixir of the Seven Powers a dynamic vodka liquor created with orange blossom water, saffron, cinnamon, vanilla, clove, mint & anise

Limoncello a fusion of lemon and vodka, infused over 7 days

Louisiana Strawberry Grappa local strawberries infused in grappa