

Emeril's Delmonico Restaurant

1300 St. Charles Avenue | (504) 525-4937

- PRIVATE DINING - ROOM INFORMATION

ROOM NAME:	SEATED	W/AV	RECEPTION
(1ST FLOOR)			
CORNSTALK I	30	24 (LCD OR TV)	35
CORNSTALK II	30	24 (LCD OR TV)	35
CORNSTALK I&II	60	52 (LCD) 58 (TV)	80
(2ND FLOOR)			
CRYSTAL	14	11	18
ROSE	42	34 (LCD) 36(TV)	50
ANTHONY	56	46 (LCD) 50 (TV)	60
ROSE/ANTHONY	98	80 (LCD) 86 (TV)	60
ENTIRE 2 ND FLOOR	114	---	150



- CORNSTALK I OR CORNSTALK II -



- CRYSTAL ROOM -



- ANTHONY ROOM -



- ROSE ROOM -

- PRIVATE DINING -

LUNCH MENU INFORMATION

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

PASSED HORS D'OEUVRES – 3 selections at \$12 per guest per half-hour | \$3 for each additional selection

(In the Crystal Room served family style only)

emeril's new orleans barbecued shrimp

crab and rice calas lemon aioli

jerk chicken mango pickapeppa

'nduja crostini mascarpone

fried macaroni and cheese dijon mustard (*vegetarian*)

pancetta wrapped dates

FAMILY STYLE CHEESE BOARD – \$10 per guest | *available upon arrival or before dessert*

sampling of five cheeses, selections include imported and domestic cheeses

served with house made crackers, preserves, local honey, spiced nuts

LUNCH MENU –

3-course starting at \$45 per guest (2 appetizers or salads / 3 entrees / 1 dessert)

4-course starting at \$52 per guest (2 appetizers / 1 salad / 3 entrees / 1 dessert)

APPETIZERS / SALADS – 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

rigatoni artichokes, mushrooms, grape tomatoes, toasted almonds, sweet basil pesto (*vegetarian*)

baked oysters jean saint malo andouille, parmesan, crystal hollandaise

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

ENTREES – choice of 3 | \$10 for each additional selection

pan roasted duroc pork chop macaroni and cheese, agro dolce peppers and onions

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, poblano-cheddar 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

vegetables catalan grilled asparagus, roasted cauliflower, sautéed spinach, shaved fennel salad, romesco sauce (*vegetarian/vegan*)

6 oz. pan roasted filet mignon sautéed spinach, gaufrette potatoes, marchand de vin sauce (**\$12 surcharge**)

DESSERTS – choice of 1 | \$2 for each additional selection

emeril's delmonico bittersweet chocolate bread pudding creole cream cheese, red wine raspberries

banana foster tiramisu mocha ganache, banana cremeux, mascarpone mousse

key lime ice box pie peychaud's bitters caramel, vanilla meringue, mint

vanilla crème brûlée fresh berries

chocolate crème brûlée fresh berries

HOUSE CRAFTED LIQUOR – choice of 1 \$12 | tasting of all three \$18 per guest | *offered with desserts or as an after dinner drink*

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