

EMERIL LAGASSE  
Owner



DOUGLAS BRASELMAN  
Chef de Cuisine

## 3 COURSE LUNCH MENU

\$36 WITHOUT BEEF OPTION, \$42 WITH BEEF OPTION  
(beverages, tax & gratuity is not included)

### APPETIZERS

SELECT 2 | \$2 FOR EACH ADDITIONAL SELECTION

#### SOUP OF THE DAY

#### GUMBO OF THE DAY

**NEW ORLEANS BARBECUE SHRIMP**  
with a Petite Rosemary Biscuit

#### SMOKED MUSHROOMS

with Dan's Fresh Angel Hair, House Tasso  
Cream Sauce and Parmesan

#### OUR EMERIL'S SALAD

with Baby Mixed Greens, Balsamic Vinaigrette,  
Sun-Dried Tomatoes, Pepper Jack Cheese  
and Seasoned Croutons

#### CHOPPED ROMAINE HEARTS

with Covey Rise Farm Tomatoes,  
House Pancetta, Bottarga and  
Preserved Lemon – Parmesan Dressing

#### ARUGULA & BRIE

with Grapes, Smoked Onion, Beets,  
Pistachio, Sugar and Vin Cotto

### ENTREES

SELECT 3 | \$6 FOR EACH ADDITIONAL SELECTION

#### ANDOUILLE CRUSTED RAINBOW TROUT

with Grilled Vegetables, Shoestring Potatoes,  
Glazed Pecans and Creole Meunière Sauce

#### CHICKEN AND WAFFLES

with Fried Organic Chicken, Sweet  
Corn-Belgian Waffle, Watermelon Slaw  
and Crystal Hot Sauce Syrup

#### GULF SHRIMP PASTA

with Fresh Bucatini Nero, Oyster  
Mushrooms, Pancetta, Charred Corn,  
Ricotta Salata and Basil

#### VEGETABLE ENCHILADAS (Vegetarian Friendly)

With Poblano Sauce and Salsa Fresca

#### SWEET BARBECUE ROASTED SALMON

with Mirliton – Andouille Hash, Crispy Onion –  
Parsley Salad and House Made Worcestershire

#### PETIT FILET & FRITES

with Point Reyes Blue – Bagna Cauda  
Butter, Skillet Broccoli and Au Poivre  
(increases the price to \$42)

### DESSERTS

SELECT 1 | \$2 FOR EACH ADDITIONAL SELECTION

#### EMERIL'S BANANA CREAM PIE

with Graham Cracker Crust, Caramel Sauce  
and Chocolate Shavings

#### VANILLA CRÈME BRÛLÉE

with Seasonal Fruit Shortbread

#### MALTED CHOCOLATE

#### DOBERGE CAKE

with Malt Chantilly Crème and Candied Orange

#### CARROT CAKE

with Coffee – Chai Crème, Apple Chips  
and Candied Walnuts

#### SOFT PRETZEL BREAD PUDDING

with Peanut Butter Honey Ice Cream,  
Caramel Popcorn and Amber Beer Caramel

#### S'MORES ICE CREAM SANDWICH

with Toasted Marshmallows and  
Fireball Whiskey Sauce

#### CHOCOLATE PEANUT BUTTER "PIE"

with Oreo Crust, Caramel and Peanut Brittle

#### PURPLE SWEET POTATO CHEESECAKE

with Crème Fraîche, Hazelnuts,  
Cranberries and Dark Chocolate

\*ALL MENU ITEMS SUBJECT TO CHANGE.

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## 3 COURSE DINNER MENU

STARTING AT \$65 PER PERSON  
(beverages, tax & gratuity is not included)

### APPETIZERS

SELECT 2 | \$2 FOR EACH ADDITIONAL SELECTION

#### HOMEMADE GUMBO

#### SOUP OF THE DAY

House Made Andouille & Boudin Sausages with Braised Collard Greens, Turbodog Onions, Whole Grain Mustard and House Made Worcestershire Sauce

#### BUCATINI NERO

with Louisiana Crawfish Cream, Tobiko and Parmesan

#### NEW ORLEANS

#### BARBECUED SHRIMP

with a Petite Rosemary Biscuit and Fresh Chives

#### SZECHUAN PEPPERED

#### GULF TUNA BUNDLES

with Pork Belly, Rice Noodles and Citrus

#### GULF OYSTER PAN ROAST

with Chili Toast

#### CRISP GULF FISH CAKES

with Southern Slaw, Watermelon Preserves and Remoulade vinaigrette

#### “OUR EMERIL’S SALAD”

with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons

#### ARUGULA & BRIE

with Grapes, Smoked Onion, Beets, Pistachio, Sugar and Vin Cotto

#### CROSTINI

with Burrata Mozzarella, Peaches, Benton’s Aged Country Ham, Spring Onion Pesto and Chili Balsamico

#### CHOPPED ROMAINE HEARTS

with Covey Rise Farm Tomatoes, House Pancetta, Bottarga and Preserved Lemon – Parmesan Dressing

#### CHARRED LOCAL KALE SALAD

with Blue Crab, Pickled Fresno Chilis, Boiled Peanuts, Watermelon Radish, Parmesan, Crisp Sweet Onion and Citrus – Buttermilk Dressing

#### CREOLE TOMATO CAPRESE

with Mozzarella Fondue, Basil and Chili Balsamico

### ENTRÉES

SELECT 3 | \$8 FOR EACH ADDITIONAL SELECTION / SURCHARGES ARE PER ORDER

#### SWEET BARBECUE ROASTED SALMON

with Mirliton – Andouille Hash, Crispy Onion – Parsley Salad and House Made Worcestershire

#### GRILLED NIMAN

#### RANCH PORK CHOP

with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce

#### ANDOUILLE CRUSTED DRUM

with Grilled Local Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meunière

#### CHAR GRILLED GULF SWORDFISH

with Greek “Panzanella”, Local Tomatoes, Crisp Polenta, Watermelon, Za’atar and Feta

#### PEPPER JELLY GLAZED

#### BOUDIN STUFFED QUAIL

with Southern Cooked Greens

#### ROASTED CHICKEN BREAST

#### “À L’ORANGE”

With Root Vegetable Brabants and Blistered Kale

#### RAINBOW TROUT “TCHOUPITOULAS”

with Yukon Gold Puree, Watercress and Exotic Mushroom – Tasso Cream Sauce

#### LOCAL VEGETABLE LASAGNA

with Ricotta Cheese and Garden Pesto (Vegetarian Friendly)

#### CHAR GRILLED RIBEYE

with Creamed Spinach Baked Tomato, Crystal Onions and Housemade Worcestershire (\$10 Surcharge)

#### BEEF TOWNEDOS “AU POIVRE”

with New Potato Smash, Skillet Beans and Sweet Onion Marmalade (\$10 Surcharge)

### DESSERTS

SELECT 1 | \$2 FOR EACH ADDITIONAL SELECTION

#### EMERIL’S BANANA CREAM PIE

with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings

#### VANILLA CRÈME BRÛLÉE

with Seasonal Fruit Shortbread

#### MALTED CHOCOLATE DOBERGE CAKE

with Malt Chantilly Crème and Candied Orange

#### CARROT CAKE

with Coffee – Chai Crème, Apple Chips and Candied Walnuts

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## 4 COURSE DINNER MENU

STARTING AT \$75 PER PERSON  
(beverages, tax & gratuity is not included)

### APPETIZERS

SELECT 2 | \$3 FOR EACH ADDITIONAL SELECTION

#### HOMEMADE GUMBO

#### SOUP OF THE DAY

House Made Andouille & Boudin Sausages with Braised Collard Greens, Turbodog Onions, Whole Grain Mustard and House Made Worcestershire Sauce

#### BUCATINI NERO

with Louisiana Crawfish Cream, Tobiko and Parmesan

#### NEW ORLEANS BARBECUED SHRIMP

with a Petite Rosemary Biscuit and Fresh Chives

#### SZECHUAN PEPPERED

#### GULF TUNA BUNDLES

with Pork Belly, Rice Noodles and Citrus

#### GULF OYSTER PAN ROAST

with Chili Toast

#### CRISP GULF FISH CAKES

with Southern Slaw, Watermelon Preserves and Remoulade vinaigrette

### SALADS

SELECT 1 | \$2 FOR EACH ADDITIONAL SELECTION

#### “OUR EMERIL’S SALAD”

with Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes, Pepper Jack Cheese and Seasoned Croutons

#### ARUGULA & BRIE

with Grapes, Smoked Onion, Beets, Pistachio, Sugar and Vin Cotto

#### CROSTINI

with Burrata Mozzarella, Peaches, Benton’s Aged Country Ham, Spring Onion Pesto and Chili Balsamico

#### CHOPPED ROMAINE HEARTS

with Covey Rise Farm Tomatoes, House Pancetta, Bottarga and Preserved Lemon – Parmesan Dressing

#### CHARRED LOCAL KALE SALAD

with Blue Crab, Pickled Fresno Chilis, Boiled Peanuts, Watermelon Radish, Parmesan, Crisp Sweet Onion and Citrus – Buttermilk Dressing

#### CREOLE TOMATO CAPRESE

with Mozzarella Fondue, Basil and Chili Balsamico

### ENTRÉES

SELECT 3 | \$8 FOR EACH ADDITIONAL SELECTION / SURCHARGES ARE PER ORDER

#### SWEET BARBECUE ROASTED SALMON

with Miriliton – Andouille Hash, Crispy Onion – Parsley Salad and House Made Worcestershire

#### GRILLED NIMAN RANCH PORK CHOP

with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce

#### ANDOUILLE CRUSTED DRUM

with Grilled Local Vegetables, Shoestring Potatoes, Glazed Pecans and Creole Meunière

#### CHAR GRILLED GULF SWORDFISH

with Greek “Panzanella”, Local Tomatoes, Crisp Polenta, Watermelon, Za’atar and Feta

#### PEPPER JELLY GLAZED BOUDIN STUFFED QUAIL

with Southern Cooked Greens

#### ROASTED CHICKEN BREAST “À L’ORANGE”

With Root Vegetable Brabants and Blistered Kale

#### RAINBOW TROUT “TCHOUPITOULAS”

with Yukon Gold Puree, Watercress and Exotic Mushroom – Tasso Cream Sauce

#### LOCAL VEGETABLE LASAGNA

with Ricotta Cheese and Garden Pesto (Vegetarian Friendly)

#### CHAR GRILLED RIBEYE

with Creamed Spinach Baked Tomato, Crystal Onions and Housemade Worcestershire (\$10 Surcharge)

#### BEEF TOWNEDOS “AU POIVRE”

with New Potato Smash, Skillet Beans and Sweet Onion Marmalade (\$10 Surcharge)

### DESSERTS

SELECT 1 | \$2 FOR EACH ADDITIONAL SELECTION

#### EMERIL’S BANANA CREAM PIE

with Graham Cracker Crust, Caramel Sauce and Chocolate Shavings

#### VANILLA CRÈME BRÛLÉE

with Seasonal Fruit Shortbread

#### MALTED CHOCOLATE DOBERGE CAKE

with Malt Chantilly Crème and Candied Orange

#### CARROT CAKE

with Coffee – Chai Crème, Apple Chips and Candied Walnuts

#### SOFT PRETZEL BREAD PUDDING

with Peanut Butter Honey Ice Cream, Caramel Popcorn and Amber Beer Caramel

#### S’MORES ICE CREAM SANDWICH

with Toasted Marshmallows and Fireball Whiskey Sauce

#### CHOCOLATE PEANUT BUTTER “PIE”

with Oreo Crust, Caramel and Peanut Brittle

#### PURPLE SWEET POTATO CHEESECAKE

with Crème Fraîche, Hazelnuts, Cranberries and Dark Chocolate

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