

1895

EMERIL'S DELMONICO

Executive Chef **EMERIL LAGASSE**
Chef de Cuisine **ANTHONY SCANIO**



ARTISAN CHEESES

1 for 6 | 3 for 17 | Artisanal Cheese Board 29

FIOR D'ARANCIO BLUE
italy

BLEU MONT CHEDDAR
wisconsin

RONCAL
spain

SENNERKÄSE WITH FENUGREEK
germany

NABABBO GOAT TALEGGIO
italy

HOUSE MADE CHARCUTERIE & SALUMI

1 for 6 | 3 for 17 | Grand Tasting 29

CAPOCOLLO

SOPPRESSATA CALABRESE

ANDOUILLE

VENTRICINA

DUCK PROSCIUTTO

PECAN SALAMI

LINGUA

SAUSAGE
OF THE DAY

'NDUJA CROSTINI

CHORIZO



EMERIL'S
DELMONICO

THE STORY

Emeril's Delmonico is a New Orleans restaurant with a past. Anthony Commander first opened the doors of Delmonico in 1895 on the corner of St. Charles Avenue and Erato Street, where it stands today. In 1880, Mr. Commander's older brother, Emile Commander, had opened Commanders Palace, the now famed Garden District restaurant owned and operated by the Brennan family.

When Anthony Commander first opened Delmonico in New Orleans, the first-floor restaurant was beneath a boxing gymnasium. Original photographs from that time decorate the walls of our restaurant today. In 1911, Mr. Commander sold the restaurant to Anthony LaFranca, who hailed from Sicily and came to New Orleans at the age of twelve. Mr. LaFranca had worked at a local restaurant where he met his wife, Marie Masset. Mr. LaFranca expanded the restaurant and turned the gymnasium into living quarters for his growing family. It was during this time the restaurant truly came into itself and thrived for many years; the menu featured French, Italian, and classic New Orleans dishes alongside exciting cocktails and great wine.

A solid customer base of old New Orleans families, prominent businessmen and movie stars became lifelong friends of the family.

After Mr. LaFranca's death in 1943, and Mrs. LaFranca's death in 1975, daughters Angie Brown and Rose Dietrich graciously and magnificently took the reins of their family's restaurant. Born and raised in Delmonico, the sisters were idyllic hosts and restaurateurs,

who continued and furthered the deep traditions of dining at Delmonico until 1997, when the sisters passed the torch to Chef Emeril Lagasse. Chef Emeril undertook an extensive historic renovation of the landmark restaurant and continued the Delmonico legacy of the restaurant now known as Emeril's Delmonico.

We continue to serve a modern style of Louisiana's Creole cuisine at this grand dame of New Orleans' culinary tradition. We welcome you to Emeril's Delmonico, our restaurant with a past, where you can enjoy Emeril's warm style of service and experience our food, cocktails, and award-winning wine program.

A New Orleans restaurant with a past.

STARTERS

ROYAL RED SHRIMP COCKTAIL 12
avocado, mango, cilantro, plantain chips

CRISPY PORK CHEEK 11
dirty rice, slow cooked collard greens, green tomato chow chow

JUMBO GRAND ISLE BARBECUE SHRIMP 14
garlic focaccia, lemon

STUFFED BOUDIN BALLS 9
pickled peppers, louisiana cane pepper jelly

STEAK TARTARE 15
foie gras, poblano chile, celery, scallion aioli, grilled baguette

SWEET POTATO GNOCCHI 13
texas wild boar ragu, toasted hazelnut, fiore sardo

DELMONICO MOJAMA 15
burrata mozzarella, olive salad, focaccia, sesame seed, sweet basil

JUMBO LUMP CRABMEAT REMICK MKT
'nduja, parmesan, butter toasted french bread

BAKED OYSTERS JEAN SAINT MALO 12
andouille, parmesan, crystal hollandaise

SOUPS & SALADS

GUMBO 9

TURTLE SOUP AU SHERRY 10

CRAB, SHRIMP, AND MIRLITON BISQUE 10

MIXED LETTUCES 7
torn herbs, dijon-shallot vinaigrette

GOLDEN BEET SALAD 10
citrus, spiced dates, pistachio brittle, yogurt, date molasses

ROMAINE HEART CAESAR 10
boiled egg, anchovy, parmesan, baguette croutons

SHAVED BRUSSELS SPROUTS 11
pancetta, roasted grapes, pecorino, walnuts, vincotto

ICEBERG LETTUCE 12
apple smoked bacon, point Reyes blue cheese, celery, tomato, buttermilk dressing

ENTRÉES

CAST IRON ROASTED NORTH CAROLINA CHICKEN BONNE FEMME 30

delmonico bacon, cremini mushroom, potato, pearl onion, persillade

GULF SHRIMP BORDELAISE 29

our fresh spaghetti, sun dried tomato, artichoke, black truffle

COLORADO LAMB T-BONES 42

preserved lemon spinach, eggplant croquettes, feta, brown butter tomato sauce

LOUISIANA DRUM AMANDINE 32

artichoke, fingerling potato, citrus, marcona almonds, delmonico meuniere

PANÉED PORK CHOP 31

chaurice and black eyed pea jambalaya au congri, string beans, creole mustard jus

RAVIOLI OF LOBSTER AND BURRATA 37

house guanciale, tomato, cognac, sweet basil

QUAIL CLEMENCEAU 28

andouille sausage, sugar snap pea, mushroom, brabant potato, béarnaise

CORIANDER CRUSTED YELLOWFIN TUNA 36

crab and coconut rice, roasted sweet plantain, mirliton slaw, passion fruit butter

PAN ROASTED SALMON 30

braised lentils du puy, roasted beet, crisp sunchoke-frisée salad, sherry butter

A LA CARTE PRESENTATIONS

8OZ FILET MIGNON 44

14OZ VEAL CHOP 48

14OZ MOULARD DUCK BREAST 42

dry aged in house 10 days

18 OZ PRIME BONE IN KANSAS CITY STRIP STEAK 55

dry aged in house 21 days

20 OZ PRIME BONE IN RIB EYE 58

dry aged in house 21 days

ACCOUTREMENTS

AU POIVRE 5

4 peppercorn crust, brandy peppercorn sauce

DIANE 12

roasted exotic mushrooms, madeira reduction

OSCAR 20

jumbo lump crabmeat, grilled asparagus, béarnaise

SIDES

8 each

SLOW COOKED COLLARD GREENS

pickled pork, steen's cane vinegar

CARAMELIZED BRUSSELS SPROUTS

guanciale, chile butter

CREOLE DIRTY RICE

FRIED GREEN TOMATOES

two remoulades - classic red and avocado

LYONNAISE POTATOES

caramelized onions, thyme

BUTTER WHIPPED YUKON GOLD POTATOES

BAKED MACARONI & CHEESE

our fresh conchiglie pasta, fontina, parmesan

BROWN BUTTER CREAMED SPINACH GRATINÉ

FRENCH FRIES
preserved lemon aioli