Emeril's Delmonico Restaurant

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

- PRIVATE DINING - ROOM INFORMATION

ROOM NAME:	SEATED	W/AV	RECEPTION
(1 ST 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
(2 ND 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



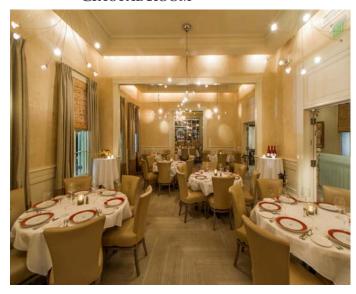
- CORNSTALK I OR CORNSTALK II -



- ANTHONY ROOM -



- CRYSTAL ROOM -



- ROSE ROOM -

- PRIVATE DINING DINNER 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

DINNER MENU – 4-course starting at \$76 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

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

baked oysters jean saint malo andouille, parmesan, crystal hollandaise

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, dijon-shallot vinaigrette

iceberg lettuce apple smoked bacon, grape tomato, celery, buttermilk dressing

ENTREES – choice of 3 | \$10 for each additional selection (surcharges are per order)

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

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 (add crabmeat for \$5)

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

8 oz. pan roasted filet mignon sautéed spinach, gaufrette potatoes, marchand de vin sauce

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

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

banana foster cheesecake rum caramel sauce, candied pecans

pineapple upside down cake cherry-pineapple compote, caramel sauce, creole whip cream

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