

# Emeril's Delmonico Restaurant

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

## - PRIVATE DINING - ROOM INFORMATION

ROOM NAME:	SEATED	W/AV	RECEPTION
<b>(1<sup>ST</sup> FLOOR)</b>			
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
<b>(2<sup>ND</sup> FLOOR)</b>			
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 <sup>ND</sup> FLOOR	114	---	150



- CORNSTALK I OR CORNSTALK II -



- CRYSTAL ROOM -



- ANTHONY 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)*

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**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*

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**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

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**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