



Please Join Us For
Father's Day Weekend 2017
Featuring Guest Chef Leon Galatoire

In 1976 Leon began his 20 year tenure at Galatoire's Restaurant - his family's business in New Orleans, LA. Today Leon is enjoying a growing popularity with his guest chef appearances, cooking classes, and various productions countrywide and abroad.

A Taste of New Orleans
Dinner Menu

Saturday, June 17th
6:00 pm
\$76 per person

Chicken Andouille Gumbo

"Soup Of The Bayou" this Hearty Gumbo is slow cooked with Roasted Chicken and Louisiana Smoked Andouille Sausage served with Rice

Shrimp Remoulade

Fresh Boiled Shrimp served in a Chilled Remoulade
(A Tangy New Orleans Marinade) on a bed of Fresh Micro Greens

Beef Tenderloin Rossini

A French dish curiously named by its Italian creator, The Famed Composer/Glutton Gioachino Antonio Rossini. This genius dish consists of a Grilled Petit Filet of Beef Tenderloin, Crowned with Pan Seared Duck Foie Gras and A Rich Velvety Demi Glace Sauce with Braised Brussels Sprouts

Creole Black Bottom Pecan Pie

This Turtle Candied like pie combines the rich flavors of the Pecan Filling within a Chocolate Lined Crust and Topped with a Savory Praline Sauce and Ice Cream.



A Taste of New Orleans
Jazz Brunch

Sunday June 18th
12:00 pm - 2:00 pm
Live Jazz Duo
\$49.95 per person

French Garlic Soup

This Velvety Smooth Soup is prepared with Pureed French Bread, Roasted Garlic and Caramelized Onions, and Finished with Cream, then mellowed by slow cooking

Godchaux Salade

Named after long time New Orleans merchant Leon Godchaux, this is a tangy combination of Louisiana Crabmeat, Plump Gulf Shrimp and Romaine Lettuce in a Smooth Mustard Based Vinaigrette

Eggs Sardou

An original Galatoire's dish named after the famed French Dramatist Victor Sardou, consisting of 2 Poached Eggs served over Fresh Artichoke Bottoms on a bed of Creamed Spinach and topped with a Creole Hollandaise Sauce.

Praline Bananas Foster Bread Pudding

You will find Bread Pudding on every New Orleans table with many variations; ours incorporates the sweet Brown Sugar flavor of Pralines with a Savory Banana Sauce Topping with French Vanilla Ice Cream