

New Orleans is blessed with hundreds of fabulous restaurants, from quirky little holes-in-the-wall to extraordinarily beautiful, elegant dining rooms. It's no surprise that great food can be found in either type of establishment. Our access to fresh seafood, our long growing season, and our location next to one of the world's most traveled rivers are the reasons for such plentiful and assorted foodstuffs. What follows is a compilation of our experiences in our local restaurants. Each description contains contact information, dress requirements, ordering suggestions, private party arrangements (if available), and general location. When appropriate, we've added choice comments in tongue-in-cheek manner - these comments are purely for fun. Whenever appropriate, we have included information as to whether or not the neighborhood is safe for walking. Two or three steps in the wrong direction from an elegant restaurant can land you smack dab on a seedy dangerous street. Take heed - ask your concierge or friends whether an area is safe or not.

The Must Do's

Antoine's

713 St. Louis Street (French Quarter)
(504) 581-4422

Old line New Orleans restaurant. Don't get caught in the front room- it brands you a tourist. Ask someone from N.O. for their waiter's name or your experience may be doomed. Oysters Foch (locally called "chocolate oysters") is a bellwether dish. In fact, all appetizers are wonderful. Everyone has their favorite, just ask around. Reservations not necessary except during Mardi Gras. *Jackets required*. Business attire. A number of party rooms available.

Arnaud's

813 Bienville Street (French Quarter)
(504) 523-5433

Another old line restaurant. Great ambience and the food is Creole. These folks invented the spicy dark red remoulade sauce we all know and love. The bar can get wild during Christmas and Mardi Gras. Reservations recommended. *Collared shirts required*, business attire. They have a rabbit warren of party rooms on the 2nd floor but no elevator. Balcony on Conti and one on Bourbon available. The French 75 Bar is exquisite and a real slice of old New Orleans atmosphere.

Restaurant August

301 Tchoupitoulas Street (Downtown)
(504) 299-9777

This restaurant is the flagship for the Besh Restaurant Group. The most recent review gave it highest accolades. Food looks more like sculptural pieces of art and prices are high; however, you will feel that you are in the lap of luxury as the interior is beautiful with high ceilings, exposed brick walls and crisp white trim. Not meant for the quick lunch, but if you'd like to linger with a client in a quiet setting, this is it. If you're staying at the Windsor Court, August is literally out the back door. Reservations mostly necessary. There are private rooms for larger parties upstairs.

Bayona

420 Dauphine Street (French Quarter)
(504) 525-4455

Owned by New Orleans' most famous female chef, Susan Spicer. Set in a romantic, beautifully renovated cottage. The courtyard is yummy if the weather is right. Food is excellent with a Mediterranean fusion.

Extremely comfortable chairs to lounge away all evening. Reservations required. Purchase her cookbook - it's fabulous! Casual chic.

Brennan's on Royal

417 Royal Street (French Quarter)
(504) 525-9711

The original Brennan's was owned by the other side of the Commander's Brennan family and was not well managed. Ralph Brennan and Terry White purchased and sunk a fortune into the renovation which is easily obvious to all who visit. It is pretty. The building's configuration was not changed but the update is beautiful. Besides the 2 main dining rooms, bar and courtyard on the 1st floor, there are several beautiful private rooms upstairs for signature events. The central courtyard is also a real Southern treat. The bar is wonderfully decorated with antique bird cage chandeliers. Open 7 days at varying times. Call. Even though jackets are not required, this is a nice restaurant so dress accordingly. If you visit in the summer, don't miss the turtle races. Reservations a must at most times.

Brigtsens's

723 Dante Street (University Area)
(504) 861-7610

Consistently rated 5 stars by locals and nationally recognized foodies. Cajun/creole inspired food nicely presented in a quaint uptown shotgun cottage. Chef Frank Brigtsen is a very well respected chef among his peers and locals. Impeccable service and a locals-only haven. Reservations a must weeks in advance.

Clancy's

6100 Annunciation Street (Uptown)
(504) 895-1111

Renovated former corner grocery - very popular with the locals. Excellent, well-presented food in a traditional atmosphere. The dishes are traditional creole but excellently executed. The bar can get lively on Fridays and weekends. Great for the frequent N.O. visitor who has been everywhere else. Casual or business attire. Reservations necessary.

Cochon

930 Tchoupitoulas Street (Warehouse District)
(504) 588-2123

Cochon is the flagship of Chef Donald Link. Voted the Best Restaurant in New Orleans in years past, it's a meat lovers paradise (but seafood is offered, too). The ambience is upbeat hip but a little on the sparse side, service is great and its Warehouse District location is convenient for most. Casual chic. Open 7 nights and most days a week.

NOTE: Cochon Butcher is next door if you have a hankering for the world's best sandwich and would like to bring home house-made sausages, pickles and the like. It's interior was expanded recently with community table seating for in-house dining. The line forms early!

Commander's Palace

1403 Washington Avenue (Garden District)
(504) 899-8221

The flagship of service and quality, owned by the late restaurateur icon Ella Brennan and others in the Brennan family and home of the kitchen that launched Paul Prudhomme, Emeril Lagasse, the late Jamie Shannon, and Tory McPhail. Order the tasting menu and you will be awed. The Bread Pudding Soufflé must be ordered well in advance and is soooo worth it. Many private rooms. You're nothing unless you sit overlooking the patio in the Garden Room on the 2nd floor. The Wine Room is especially exclusive. Pricey. Dressy. Reservations required.

Desi Vegas Steakhouse

628 St. Charles Avenue
(504) 523-7600

Located on the corner of Lafayette Square near Gallier Hall, this steakhouse is a delight. It's not clubby and dark as most are but it has large windows that look out onto Lafayette Square. The steaks are prime. They have a nice menu of sandwiches for lunch if you're looking for something not as heavy as a porterhouse. Reservations highly recommended. Business attire (no flip flops, etc. and ripped jeans are not allowed.) Open Monday through Friday for Lunch, and dinner Tuesday through Saturday.

Dickie Brennan's Steakhouse

716 Iberville Street (French Quarter)
(504) 522-2467

New Orleans is not generally known for its steak, but this is a good getaway that's not too far from the CBD. Recently voted one of the top 12 steakhouses in the country. The Tomato Napoleon (slices stacked with basil and blue cheese and drizzled with remoulade sauce) is a great vegetarian alternative. Seafood selections are available. The half-moon banquettes are comfy cozy. Reservations are recommended. Business attire. Offers a great happy hour with tasty nibbles in a chic clubby bar.

Doris Metropolitan (pronounced dor-ee)

620 Chartres Street (French Quarter)
(504) 267-3500

Voted Best New Restaurant 2013 by My New Orleans Magazine! This one is all about the meat that they age inhouse. Located in a small dining room near St. Louis Cathedral, it is centrally located for those who don't want to venture out of the Quarter. Steaks are hand chosen and this has become the place to be seen. There are sister restaurants in Houston and Costa Rica. Doris is open daily from 5:30 p.m. to 10:30 p.m. Casual Chic.

Emeril's

800 Tchoupitoulas Street (Warehouse District)
(504) 528-9393

This is the flagship Emeril restaurant where it all started. Food is nouvelle and interesting. Noise has been a problem in the past, but a pricey renovation has helped. Movie stars are regulars, locals still flock to it for special occasions. If you have connections, want a unique dining experience, and have lots to spend, there is a table for 8 in the kitchen that is glass enclosed and "smokes up" to afford privacy. Make the effort. Casual chic or business. They valet. Some private rooms available. Reservations essential weeks in advance.

Galatoire's

209 Bourbon Street (French Quarter)
(504) 525-2021

Probably the most popular restaurant with the old local guard, jammed on Fridays for lunch and dinner, filled with the recently dismissed church-going public on Sundays, and dark on Mondays. The drinks are killer and the food a cholesterol nightmare - but worth it. Recently voted as one of the World's Best Restaurants. Who cares? It's just a fun place to spend an afternoon. Shrimp Remoulade, Trout Menieure Almandine are dependable. Press the flesh with anybody who's anybody on Friday at lunch. Upstairs now affords the privilege of reservations and credit cards are finally welcome. Halleluia! However, most locals still have a private charge. *Jackets required.* (Ladies, bring a sweater or jacket - it's freezing in here.) We all have our favorite waiter. Just ask. Expensive.

G.W. Fins

808 Bienville (French Quarter)

(504) 581-3467

This is all seafood, but not just the local stuff, they also offer the likes of Dover Sole and Chilean Sea Bass - flown in fresh daily. Consistently rave reviews – you can't go wrong. Nice, understated dining room. Service is excellent. Reservations necessary. Open 7 days for dinner, Friday only for lunch. Business attire. Across the street from Arnaud's.

Herbsaint

701 St. Charles Avenue (CBD)

(504) 524-4114

A Susan Spicer/Donald Link joint venture, Herbsaint is fabulous and very popular with locals and business people. The kitchen specializes in Small Plates (tapas-like servings). Crowded at lunch and reservations are most times necessary for dinner. Within walking distance to most downtown buildings. The pasta with the soft boiled egg on top is ridiculous. It's a chic place. Business attire.

Mr. B's Bistro

201 Royal Street (French Quarter)

(504) 523-2078

More casual than some of the aforementioned Brennan restaurants, the service is excellent and ingredients meticulously fresh. A good power lunch here. Gumbo YaYa is superb as is the consistently great grilled fish of the day (order double lemon butter sauce – it's divine). A good place to meet people who are staying in the Quarter. Reservations a must, but if you can't get one, a seat at the bar is just fine. Business or casual chic. Lunch and Dinner daily.

Peche

800 Magazine Street (Warehouse District)

(504) 522-1744

Small, noisy, rustic chic, hip – these all describe Donald Link's seafood restaurant. This upbeat seafood restaurant has earned two coveted James Beard Foundation Awards: Best New Restaurant and Best Chef of the South, Ryan Prewitt. Whole fish with Salsa Verde is a gem, but if diving into something with head and tail still attached and eyes staring at you creeps you out, there are a ton of other delicacies. If Royal Reds are on the menu (difficult to get), order them – shrimp cooked to perfection with little to no salt needed. Great oyster bar featuring the crustaceans from all around the country. Hours are Monday through Thursday, 11 a.m. to 10 p.m., Friday and Saturday, 11 a.m. to 11 p.m. Closed on Sunday. Casual.

The Pelican Club

312 Exchange Alley (French Quarter)

(504) 523-1504

Wonderful area of the Quarter and a great place to take those who come to the City often and have already done the usual. Food is very good and the staff young and brash. This is one of those restaurants that gets little attention, yet after you go, you don't know why you aren't there more often. A stroll down Exchange Alley is worth the trip if nothing else. Reservations suggested. Dinner only. A great bar. Prices are reasonable. Casual chic.

Tommy's Cuisine

746 Tchoupitoulas Street (Warehouse District)
(504) 581-1103

A wonderful Italian bistro in the heart of the Warehouse District. Great specials, Rosemary Chicken, fish dishes. The restaurant has grown from a few small rooms to private party spaces next door and across the street at Tomas Bistro. This restaurant never disappoints. Reservations necessary most of the time. Casual to casual chic. Valet parking available.

Casual Restaurants near the office for a quick lunch

Copper Vine (3 blocks down Poydras from the office)

1001 Poydras Street
Outdoor seating in a vine covered patio. (Italian finger kiss here)

Luke (across St. Charles from the office)

333 St. Charles
Burger heaven.

Café at the Square (across Poydras from the office)

500 St. Charles Avenue
French Onion Soup on a cold rainy day.

Trenasse (in the Intercontinental Hotel)

444 St. Charles
Brie burger or skinny CBD salad.

Johnny Sanchez (across Poydras from the office)

930 Poydras Street
Tacos and Margs!

The Dives

Café du Monde

813 Decatur Street (French Quarter)
(504) 581-2914

We have to put this in because all first time visitors want the proverbial coffee and donuts (beignets). Pretty trashy establishment with left over powdered sugar everywhere – read sticky horrible mess and a

nightmare if you wear black. It may look crowded as there is a line that forms, but walk to the front of it and you'll see a number of empty tables.

Parkway Bakery & Tavern

538 Hagan Avenue
(504) 482-3047

This is a definitive po-boy shop! Stand in line to get the world's greatest Po-boy, stacked a mile high with goodness in the form of turkey, or ham, or fried shrimp, or, as in the case the week after Thanksgiving, you can get a Thanksgiving Po-boy. It's filled with turkey, gravy, stuffing and cranberry sauce. Woohooooooooo – happy holidays! Call ahead and order. You're welcome.

Port of Call

838 Esplanade Avenue (French Quarter)
(504) 523-0120

This is a biker bar - retired prostitutes, Harley aficionados, etc. But, it's home to one of the greatest, largest burgers and stuffed potatoes you will ever have. You can feel your arteries hardening. Eccentric neighborhood on the edge between the French Quarter and Marigny. Ambience is non-existent, dark, gloomy, and be warned - don't look too closely – something dripped on me last time I was there. Tattoos are rated. A favorite of locals. Great juke box. Don't walk at night.

Turkey and The Wolf

739 Jackson Avenue (Uptown)
(504) 218-7428

If putting Doritos on a sandwich can win you a James Beard award, we'd all do it, but Mason Hereford won the game. His Fried Bologna Sandwich and Deviled Eggs with Fried Chicken Skin are to die for! The Collard Greens Sandwich is dreamy and voted a best sandwich on some show, can't remember which. Hereford seems to guild the lily of childhood memories. I keep waiting for some deviled ham extravaganza. His cookbook just came out – it's quirky, butb divine, too.

Worthy Mentions

Bacchanal Fine Wine & Spirits

600 Poland Avenue
(504) 948-9111
The patio!!!! Bywater

Café Degas

3127 Esplanade Avenue
504-945-5635
A little touch of France in MidCity.

Coquette

2800 Magazine Street
(504)265-0421
Always a surprise. Uptown

Dooky Chase

2301 Orleans Avenue

(504) 821-0600

Gumbo Z'herbs by the Queen of Creole Cuisine. Also, some of the best fried chicken you'll ever have.

Gianna

700 Magazine Street

399-0816

Chic Italian in Warehouse District.

SABA

5757 Magazine Street

504-324-7770

Israeli cuisine – off the charts!

Lily's Cafe

1813 Magazine

504-599-9999

Vietnamese!

Jacques-Imos

8324 Oak Street

504-861-0886

Alligator Cheesecake!

Barracuda

3984 Tchoupitoulas St.

Tacos!

Luvi

5236 Tchoupitoulas St.

504-605-3340

All things Asian

Elizabeth's

601 Gallier Street

504-944-9272

Funky brunch, but awesome praline bacon!

A few definitions and other frequently asked questions:

- **What's the difference between Cajun and Creole cooking?** Cajun cooking is a product of the Acadian French residents in Southwestern Louisiana. Their cuisine is punctuated with lots of stews, sauce picante, etc. It is both heartily satisfying and frequently spicy. Creole cooking is the result of a mixture of cultures that converged in New Orleans - African, Caribbean, French, Spanish, which created a cuisine

based in elegant sauces (Hollandaise, Béarnaise, Marchand de Vin) and dishes like Eggs Sardou, Fish Meuniere, Shrimp Creole or Maison, etc. – Creole food is all about the sauces!

- **Crawfish** (pronounced crahh-fish - please don't call them cray-fish): Ugly little crustaceans that live in ditches. We submerge them in salted water so they will regurgitate ingested mud, then throw them in boiling water in which horrendous amounts of varying kinds of peppers, salt, lemons and other spices have been added. Once they turn a screeching red, they're drained and consumed. Pull the poor little bugger's head off, suck it, peel the shell off the body, and slam 'em down. Abita Beer is a good accompaniment.
- **Etouffee** (pronounced a-2-fay): A light brown spicy sauce- about the color of peanut butter- smothering either shrimp, crawfish or chicken. Usually served over rice, but in order to capture as many calories as possible, can be served over fried catfish or potato salad. This would make a good death.
- **Sazerac**: The first cocktail (but certainly not the last) invented in New Orleans. A combination of sugar, Peychaud's bitters, rye whiskey, Herbsaint or Pernod or other anise liqueur, and a strip of lemon peel- served neat. This little killer drink often leads to long nights in the Quarter and days recovering.
- **Muffuletta**: An enormous sandwich concocted at the Central Grocery in the early 1900s composed of gigantic disc of Italian bread (lightly toasted) with heaping portion of olive salad, Mortadella sausage, Cappelletti ham, Emmentaler cheese, Genoa salami, and Provolone cheese. When done right, this is killer and is a must to soak up huge quantities of Hurricanes.
- **Hurricane**: Invented in New Orleans in the 1940s - fruity and delicious and very sly. ... Will knock you on your you-know-what. Served first at Pat O'Brien's but now available everywhere as evidenced by the shocking amount of trash thrown haphazardly throughout the Quarter.