

GREAT CHEFS®
A NEW ORLEANS JAZZ BRUNCH©

1991

Dish	Location (all in the New Orleans area)
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Veal Grillades with Grits Lasagne	Andrea's, Metairie
White Cloud Omelet Apple Crêpes	Petunia's, French Quarter
Oyster Patties Pickled Pork Hash with Red Bean Sauce Banana Cobbler Ramos Gin Fizz Absinthe Suisse Mint Julep Milk Punch	Commander's Palace, Garden District
Trio de Poissons en Surprise	Hotel Inter-Continental, Central Business District
Crab Cakes and Eggs	Mr. B's Bistro, French Quarter
Eggs Ellen Veal Roussel	Brennan's, French Quarter
Lacquered Duck with Watercress and Hot Ginger Bread Dressing Crabmeat Soufflé	Windsor Court Hotel, Central Business District
Pancakes Oscar Chicken Vieux Carré	Fairmont Hotel, Central Business District
Lamb Chops with Wild Mushrooms	Le Meridien Hotel, Central Business District

Wrapped in Spinach Leaves

Rabbit Terrine in Armanac with
Cumberland Sauce

Westin Canal Place, Central Business District

Mimosa
Lulu's Eye Opener

Lulu White's Mahogany Hall, French Quarter

Miscellaneous traditional dishes...

Beignets
Calas
Café Brûlot

In the booklet but not on the tape...

Eggs Melanzana
Gulf Shrimp with Creole
Mustard Sauce in an Artichoke
Sautéed Soft Shell Crab
in Cilantro Butter Sauce
Soft Scrambled Eggs with
Grilled Shiitake Mushrooms,
Baby White Asparagus and Green
Onion Beurre Blanc

Petunia's
Hotel Inter-Continental

French Quarter
CBD

Poached Eggs with Creole Sauce
and Fried Oysters

Mr. B's Bistro

French Quarter

Crawfish Salad with a Brick
of Tabouleh

Le Meridien Hotel

CBD

Venison Stew with Wild
Mushrooms

Westin Canal Place

CBD

(one hour)

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