



GREAT CHEFS®: THE LOUISIANA NEW GARDE®



| Episode | Appetizer | Entrée | Dessert |
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| Episode 1 On DVD "New Garde" # 1 | Shrimp and Andouille Cheesecake with Creole Mustard Tomato Coulis <i>Emeril Lagasse,</i> <i>Emeril's/NOLA</i> <i>New Orleans, LA</i> | Catfish Louisiana <i>Pat Mould,</i> <i>Hub City Diner</i> <i>Lafayette, LA</i> | Pecan Profiteroles with Vanilla Ice Cream, Chocolate Sauce and Seasoned Fruit <i>Daphne Macias,</i> <i>Pelican Club</i> <i>New Orleans, LA</i> |
| Episode 2 On DVD "New Garde" # 1 | Artichoke and Heart of Palm Salad <i>Andre Poirot,</i> <i>Begue's</i> <i>New Orleans, LA</i> | Sole Medusa <i>Kevin Graham,</i> <i>Windsor Court,</i> <i>New Orleans, LA</i> | Crème Brûlée <i>Randy Windham,</i> <i>Bistro at</i> <i>Maison de Ville,</i> <i>New Orleans, LA</i> |
| Episode 3 On DVD "New Garde" # 1 | Grilled Shrimp with Coriander Sauce and Black Bean Cakes <i>Susan Spicer,</i> <i>Bayona</i> <i>New Orleans, LA</i> | Marinated Pork Tenderloin Braised in Piquant Sauce Served on Sautéed Apples and Celery Julienne Accompanied by Louisiana Sweet Potato Pancake <i>Dennis Hutley,</i> <i>The Versailles</i> <i>New Orleans, LA</i> | Deep Dish Mango Pie <i>Mary Sonnier,</i> <i>Gabrielle</i> <i>New Orleans, LA</i> |
| Episode 4 On DVD "New Garde" # 2 | Beer Fried Asparagus with Crabmeat and Crawfish in Creole Mustard Honey Butter <i>Kim Kringlie,</i> <i>The Dakota</i> <i>Covington, LA</i> | Venison and Smoked Scallops "Bernhard" <i>Bernhard Gotz,</i> <i>Fillets at the Sheraton New</i> <i>Orleans Hotel</i> <i>New Orleans, LA</i> | Banana Bread Pudding with Banana Rum Sauce and Whipped Cream <i>Frank Brigtsen,</i> <i>Brigtsen's</i> <i>New Orleans, LA</i> |
| Episode 5 On DVD "New Garde" # 2 | Crawfish and Angel Hair Pasta Beignets with Garlic Mayonnaise <i>Tom Weaver,</i> <i>Christian's</i> <i>New Orleans, LA</i> | Catfish Pecan Menierre Sauce <i>Dick Brennan, Jr.,</i> <i>Palace Cafe</i> <i>New Orleans, LA</i> | Figs in Vanilla and Pepper Sauce Flambéed with Pernod <i>Hubert Sandot,</i> <i>L'Economie</i> <i>New Orleans, LA</i> |
| Episode 6 On DVD "New Garde" # 2 | Quail Salad with Pate, Baby Greens, Roquefort Cheese and Caramelized Shallots & Sherry Vinegar <i>Richard Hughes,</i> <i>Pelican Club</i> <i>New Orleans, LA</i> | Duck Stew <i>Lisa Hanson,</i> <i>Bistro la Tour</i> <i>New Orleans, LA</i> | Chocolate Mousse Cake with Strawberry Sauce <i>Bob Roth,</i> <i>The Steak Knife</i> <i>New Orleans, LA</i> |
| 7 | Prosciutto di Parma Salad <i>Michael Uddo,</i> | Painted Pasta Ribbons with Louisiana Soft-shell Crab | Apple Strudel <i>John Caluda,</i> |

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| On DVD “New Garde” # 3 | <i>G & E Courtyard Grill New Orleans, LA</i> | and Roasted Poblano-Ginger Beurre Blanc <i>Michael Fennelly, Mike's on the Avenue New Orleans, LA</i> | <i>Coffee Cottage Metairie, LA</i> |
| Episode 8 On DVD “New Garde” # 3 | Oysters Gabie <i>Greg Sonnier, Gabrielle New Orleans, LA</i> | Swordfish with Roasted Red Pepper Vinaigrette <i>Randy Windham, Bistro at Maison de Ville New Orleans, LA</i> | Chocolate-laced Praline Shells <i>Andrea Tritico, Bella Luna New Orleans, LA</i> |
| Episode 9 On DVD “New Garde” # 3 | Calamaretti in Zimino Con Polenta alla Griglia <i>Fernando Saracchi, Ristorante Bacco New Orleans, LA</i> | Scallopine of Chicken with Stir- Fried Vegetables <i>Andre Poirot, Begue's New Orleans, LA</i> | Snappy's Polar Chip <i>Patti Constantin, Constantin's New Orleans, LA</i> |
| Episode 10 On DVD “New Garde” # 4 | Louisiana Corn and Crab Bisque <i>Pat Mould, Hub City Diner Lafayette, LA</i> | Creole Bouillabaisse <i>Jamie Shannon, Commander's Palace New Orleans, LA</i> | Terrine of White Chocolate and Praline Coconut Tile Cookie and Caramel Sauce <i>Dennis Hutley, Versailles New Orleans, LA</i> |
| Episode 11 On DVD “New Garde” # 4 | Pecanwood Smoked Shrimp Quesadillas with Golden Tomatoes, Grilled Baby Artichokes and Fresh Baby Greens <i>Horst Pfeifer, Bella Luna New Orleans, LA</i> | Veal Tenderloin Crusted with Fresh Herbs and Coarse Ground Black Pepper <i>Michael Uddo, G & E Courtyard Grill New Orleans, LA</i> | Sour Cream Pound Cake with Lemon Crème Sauce <i>Gerard Marais, Mr. B's New Orleans, LA</i> |
| Episode 12 On DVD “New Garde” # 4 | Cabbage Rolls <i>Gigi Patout, Patout's New Orleans, LA</i> | Filet Mignon with Shiitake Mushroom and Cabernet Sauce Roasted Onion and Garlic Mashed Potatoes <i>Richard Hughes, Pelican Club New Orleans, LA</i> | Asian Napoleon <i>Mike Fennelly, Mike's on the Avenue New Orleans, LA</i> |
| Episode 13 On DVD “New Garde” # 5 | Commander's Tasso Shrimp with Five Pepper Jelly <i>Jamie Shannon, Commander's Palace New Orleans, LA</i> | Loin of Lamb with Proviçal Tian <i>John Neal, Peristyle New Orleans, LA</i> | Three-Berry Tart with Vanilla Cream <i>Emeril Lagasse, Emeril's/NOLA New Orleans, LA</i> |
| Episode 14 On DVD “New Garde” # 5 | Clancy's Quail <i>Kevin Graham, Windsor Court New Orleans, LA</i> | Osso Bucco <i>Bob Roth, The Steak Knife New Orleans, LA</i> | Rosemary Scones <i>John Caluda, Coffee Cottage Metairie, LA</i> |
| Episode 15 On DVD “New Garde” # 5 | French Bistro Tart <i>Keil Moshier, Bistro la Tour New Orleans, LA</i> | Crawfish Stuffed Loin of Lamb with Wild Mushroom Sauce <i>Kim Kringlie, The Dakota Covington, LA</i> | Acadian Bread Pudding <i>Pat Mould, Hub City Diner Lafayette, LA</i> |
| Episode 16 On DVD “New Garde” # 6 | Pan-Fried Eggplant Topped with Lump Crabmeat and Basil | Chicken Roulade with Homemade Andouille Cornbread Stuffing, Baby Vegetables and | White Chocolate Bread Pudding <i>Dick Brennan, Jr.,</i> |

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| | Hollandaise Creole Tomato Sauce <i>Dennis Hutley,</i> <i>Versailles</i> <i>New Orleans, LA</i> | Roasted Garlic Reduction Sauce <i>Emeril Lagasse,</i> <i>Emeril's/NOLA</i> <i>New Orleans, LA</i> | <i>Palace Cafe</i> <i>New Orleans, LA</i> |
| Episode 17 On DVD "New Garde" # 6 | New Orleans Barbecued Shrimp <i>Gerard Maras,</i> <i>Mr. B's</i> <i>New Orleans, LA</i> | Roasted Chicken Stuffed with Crawfish Country Rice and Creamy Pan Gravy <i>Greg Sonnier,</i> <i>Gabrielle</i> <i>New Orleans, LA</i> | Chocolate-dipped Poached Pears <i>Bernhard Gotz,</i> <i>Fillets in the Sheraton New</i> <i>Orleans Hotel</i> <i>New Orleans, LA</i> |
| Episode 18 On DVD "New Garde" # 6 | Oysters Sautéed in Cumin <i>Hubert Sandot,</i> <i>L'Economie</i> <i>New Orleans, LA</i> | Grilled Baby Wild Boar T-Bone <i>Patti Constantin,</i> <i>Constantin's</i> <i>New Orleans, LA</i> | Fresh Fruit Strip <i>John Caluda,</i> <i>Coffee Cottage</i> <i>Metairie, LA</i> |
| Episode 19 On DVD "New Garde" # 7 | Crawfish Cakes with Lemon Butter Sauce <i>Dick Brennan, Jr.,</i> <i>Palace Cafe</i> <i>New Orleans, LA</i> | Grouper "Iberville" <i>Tom Weaver,</i> <i>Christian's</i> <i>New Orleans, LA</i> | Creole Cream Cheese Cheesecake <i>Jamie Shannon,</i> <i>Commander's Palace</i> <i>New Orleans, LA</i> |
| Episode 20 On DVD "New Garde" # 7 | Potato Cake with Creamed Leeks and Escargot <i>John Neal,</i> <i>Peristyle</i> <i>New Orleans, LA</i> | Grilled Veal Chops with Caponata Relish <i>Bill Valentine,</i> <i>Windsor Court Hotel</i> <i>New Orleans, LA</i> | Chocolate Pate <i>Joyce Banister,</i> <i>Bistro la Tour</i> <i>New Orleans, LA</i> |
| Episode 21 On DVD "New Garde" # 7 | Grilled Shrimp with Polenta <i>Randy Windham,</i> <i>Bistro at Maison</i> <i>de Ville</i> <i>New Orleans, LA</i> | Tuna with Japanese Noodles and Soy Dipping Sauce <i>Michelle Nugent,</i> <i>Bayona</i> <i>New Orleans, LA</i> | Gratin of Berries with Sweet Marsala Sabayon <i>Andre Poirot,</i> <i>Begue's</i> <i>New Orleans, LA</i> |
| Episode 22 On DVD "New Garde" # 8 | Soft Shell Crawfish with Creole Mustard Sauce <i>Bob Roth,</i> <i>The Steak Knife</i> <i>New Orleans, LA</i> | Blackened Yellow Fin Tuna with Vegetable Salsa and Smoked Corn Sauce <i>Frank Brigtsen,</i> <i>Brigtsen's</i> <i>New Orleans, LA</i> | Chocolate Coconut with Vanilla English Cream <i>Kim Kringlie,</i> <i>The Dakota</i> <i>Covington, LA</i> |
| Episode 23 On DVD "New Garde" # 8 | Sauteed Oysters with Sweet Potatoes <i>Bernhard Gotz,</i> <i>Fillets at the Sheraton</i> <i>New Orleans Hotel</i> <i>New Orleans, LA</i> | Roasted Leg of Duckling with Spring Leeks, Roasted Corn and New Potatoes <i>Gerard Maras,</i> <i>Mr. B's</i> <i>New Orleans, LA</i> | Pear Tart Tatin <i>Michael Uddo,</i> <i>G & E Courtyard Grill</i> <i>New Orleans, LA</i> |
| Episode 24 On DVD "New Garde" # 8 | Crawfish Spring Rolls with Three-Chile Dipping Sauce <i>Michael Fennelly,</i> <i>Mike's on the Avenue</i> <i>New Orleans, LA</i> | Rack of Lamb with Apricot Sauce <i>Hubert Sandot,</i> <i>L'Economie</i> <i>New Orleans, LA</i> | Chocolate Mousse with Harlequin Cookie Mask <i>Kevin Graham,</i> <i>Windsor Court</i> <i>New Orleans, LA</i> |
| Episode 25 On DVD "New Garde" # 9 | Rabbit Strudel <i>Patti Constantin,</i> <i>Constantin's</i> <i>New Orleans, LA</i> | Tenderloin of Pork "St. John" Garnished with Sweet Potato Rosette <i>Tom Weaver,</i> <i>Christian's</i> <i>New Orleans, LA</i> | Crespella di Ricotta con Salsa al Caramello <i>Fernando Saracchi,</i> <i>Ristorante Bacco</i> <i>New Orleans, LA</i> |

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| Episode 26 On DVD “New Garde” # 9 | Rabbit Tenderloin with Sautéed Spinach and Creole Mustard Sauce <i>Frank Brigtsen,</i> <i>Brigtsen's</i> <i>New Orleans, LA</i> | Charbroiled White Tuna with a Three-Pepper Relish and Fresh Lump Crabmeat <i>Horst Pfeifer,</i> <i>Bella Luna</i> <i>New Orleans, LA</i> | Crêpes with Walnut-Cream Cheese Filling <i>Susan Spicer,</i> <i>Bayona</i> <i>New Orleans, LA</i> |
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