



# GREAT CHEFS® OF NEW ORLEANS I & II©



Program	Appetizer	Entrée	Dessert
<b>1</b> <b>(series I)</b> New Orleans DVD 1	Shrimp Remoulade <i>Warren Le Ruth,</i> <i>Le Ruth's</i>	Medallions of Pork <i>Warren Le Ruth,</i> <i>Le Ruth's</i>	Genoise with Amaretto and Chocolate <i>Warren Le Ruth</i> <i>Le Ruth's</i>
<b>2</b> New Orleans DVD 1	Cream of Garlic Soup <i>Daniel Bonnot,</i> <i>Louis XVI</i>  Salade Tiède <i>Daniel Bonnot,</i> <i>Louis XVI</i>	Redfish en Croûte aux Deux Mousses <i>Daniel Bonnot,</i> <i>Louis XVI</i>	Paris-Brest <i>Daniel Bonnot,</i> <i>Louis XVI</i>
<b>3</b> New Orleans DVD 1	√Lavosh <i>Willy Coln,</i> <i>Willy Coln's</i>  Curried Snow Crab Claws <i>Willy Coln,</i> <i>Willy Coln's</i>	Filet Stroganoff <i>Willy Coln,</i> <i>Willy Coln's</i>  Spatzle <i>Willy Coln,</i> <i>Willy Coln's</i>	Chocolate Mousse <i>Willy Coln,</i> <i>Willy Coln's</i>
<b>4</b> New Orleans DVD 2	Artichoke and Oyster Soufflé <i>Gerhard Brill,</i> <i>Commander's Palace</i>  Shrimp Chippewa <i>Gerhard Brill,</i> <i>Commander's Palace</i>  Shrimp Fettuccine <i>Gerhard Brill,</i> <i>Commander's Palace</i>	Tournedos Coliseum <i>Gerhard Brill,</i> <i>Commander's Palace</i>	Bread Pudding Soufflé <i>Gerhard Brill,</i> <i>Commander's Palace</i>
<b>5</b> New Orleans DVD 2	Oysters Lafitte <i>Gunter Preuss,</i> <i>Versailles</i>	Stuffed Cornish Game Hens <i>Gunter Preuss,</i> <i>Versailles</i>  Potato Balls <i>Gunter Preuss,</i> <i>Versailles</i>	Strawberry Crêpes <i>Gunter Preuss,</i> <i>Versailles</i>
<b>6</b> New Orleans DVD 2	Crab Meat Ravioli <i>Goffredo Fraccaro,</i> <i>La Riviera</i>  Fried Calamari	Brociolone <i>Goffredo Fraccaro,</i> <i>La Riviera</i>  Broccoli Italian Style	Custard Cups with Strega <i>Goffredo Fraccaro,</i> <i>La Riviera</i>

	<i>Goffredo Fraccaro, La Riviera</i>	<i>Goffredo Fraccaro, La Riviera</i>	
<b>7</b> New Orleans DVD 3	Saussarelle d'Escargots <i>Claude Aubert, Arnaud's</i>  Salade de Laitue aux Noix <i>Claude Aubert, Arnaud's</i>	Bourride à la Toulonnaise <i>Claude Aubert, Arnaud's</i>	Tarte aux Pommes à la Solognote <i>Claude Aubert, Arnaud's</i>
<b>8</b> New Orleans DVD 3	Hot and Sour Soup <i>The Wong Brothers, Trey Yuen</i>  Spring Rolls <i>The Wong Brothers, Trey Yuen</i>	Szechuan Spicy Beef <i>The Wong Brothers, Trey Yuen</i>  Kung Ming Shrimp <i>The Wong Brothers, Trey Yuen</i>  Whole Trout in Sweet and Sour Sauce <i>The Wong Brothers, Trey Yuen</i>	
<b>9</b> New Orleans DVD 3	Fish Pâté <i>Chris Kerageorgiou, La Provence</i>  Salade d'Endives <i>Chris Kerageorgiou, La Provence</i>	Noisettes d'Agneau <i>Chris Kerageorgiou, La Provence</i>	Soufflé au Grand Marnier <i>Chris Kerageorgiou, La Provence</i>
<b>10</b> New Orleans DVD 4 (1 hour long)	Mousseline of Redfish Nantua <i>Roland Huet, Christian's</i>	Chicken Blackberry Vinegar <i>Roland Huet, Christian's</i>	Profiteroles au Chocolat <i>Roland Huet, Christian's</i>
<b>11</b> New Orleans DVD 4	Pâté Maison <i>Pierre Lacoste, Maison Pierre</i>	Redfish Mousquetaire <i>Pierre Lacoste, Maison Pierre</i>  Crown Rack of Veal <i>Pierre Lacoste, Maison Pierre</i>	Strawberries and Cream <i>Pierre Lacoste, Maison Pierre</i>
<b>12</b> New Orleans DVD 5	Consommé des Écrevisses aux Truffles <i>Michel Marcais, Begue's</i>  Salade Fromage <i>Michel Marcais, Begue's</i>	Saumon en Paupiette au Beurre Blanc <i>Michel Marcais, Begue's</i>  Jambonnette et les Aiguillettes de Canard aux Myrtilles <i>Michel Marcais, Begue's</i>  Patates Douces Dauphine <i>Michel Marcais, Begue's</i>	Pêche Royale Dans Son Panier Fleuri <i>Michel Marcais, Begue's</i>
<b>13</b> New Orleans DVD 5	French Pâté <i>Gerard Crozier, Crozier's</i>  French Onion Soup <i>Gerard Crozier,</i>	Rabbit Chasseur <i>Gerard Crozier, Crozier's</i>  Ratatouille <i>Gerard Crozier,</i>	Floating Island <i>Gerard Crozier, Crozier's</i>

	<i>Crozier's</i>	<i>Crozier's</i>	
<b>14</b> <b>(start of series II)</b> New Orleans DVD 5	Oysters Belle Rive <i>Warren Le Ruth,</i> <i>Le Ruth's</i>	Redfish à la Termereau <i>Warren Le Ruth,</i> <i>Le Ruth's</i>	Cassata Parfait Torte <i>Warren Le Ruth,</i> <i>Le Ruth's</i>
<b>15</b> New Orleans DVD 6	Crawfish Beignets <i>Daniel Bonnot,</i> <i>Restaurant de la Tour Eiffel</i>	Duck Confit <i>Daniel Bonnot,</i> <i>Restaurant de la Tour Eiffel</i>  Potatoes Sarladaise <i>Daniel Bonnot,</i> <i>Restaurant de la Tour Eiffel</i>	Pear Flan <i>Daniel Bonnot,</i> <i>Restaurant de la Tour Eiffel</i>
<b>16</b> New Orleans DVD 6	Cold Poached Salmon with Sauce Verte <i>Willy Coln,</i> <i>Willy Coln's</i>  Bahamian Chowder <i>Willy Coln,</i> <i>Willy Coln's</i>	Duck in Green Peppercorn Sauce <i>Willy Coln,</i> <i>Willy Coln's</i>	Strawberries Romanoff <i>Willy Coln,</i> <i>Willy Coln's</i>
<b>17</b> New Orleans DVD 6	Sauté of Louisiana Crawfish <i>Gerhard Brill,</i> <i>Commander's Palace</i>  Oysters Marinière <i>Gerhard Brill,</i> <i>Commander's Palace</i>  Soft Shell Crab Choron <i>Gerhard Brill,</i> <i>Commander's Palace</i>	Pompano en Papillotte <i>Gerhard Brill,</i> <i>Commander's Palace</i>  Veal with Wild Mushrooms <i>Gerhard Brill,</i> <i>Commander's Palace</i>	Praline Soufflé Crêpes <i>Gerhard Brill,</i> <i>Commander's Palace</i>
<b>18</b> New Orleans DVD 7	Bouillabaisse <i>Gunter Preuss,</i> <i>Versailles</i>	Veal Steaks with Pink Peppercorns <i>Gunter Preuss,</i> <i>Versailles</i>	Poached Pears <i>Gunter Preuss,</i> <i>Versailles</i>
<b>19</b> New Orleans DVD 7	Fettuccine ala Goffredo <i>Goffredo Fraccaro,</i> <i>La Riviera</i>  Scampi <i>Goffredo Fraccaro,</i> <i>La Riviera</i>	Veal Piccata <i>Goffredo Fraccaro,</i> <i>La Riviera</i>  Caponata alla Siciliana <i>Goffredo Fraccaro,</i> <i>La Riviera</i>	Rum Cake <i>Goffredo Fraccaro,</i> <i>La Riviera</i>
<b>20</b> New Orleans DVD 7	Oysters Bienville <i>Claude Aubert,</i> <i>Le Bec Fin</i>  Celery and Watercress Salad with Anchovy Dressing <i>Claude Aubert,</i> <i>Le Bec Fin</i>	Duck à l'Orange <i>Claude Aubert,</i> <i>Le Bec Fin</i>  Soufflé Potatoes <i>Claude Aubert,</i> <i>Le Bec Fin</i>	Crêpes Soufflé <i>Claude Aubert,</i> <i>Le Bec Fin</i>
<b>21</b> New Orleans DVD 8	Beef with Watercress Soup <i>The Wong Brothers,</i> <i>Trey Yuen</i>  Barbecued Ribs <i>The Wong Brothers,</i> <i>Trey Yuen</i>	Shrimp Kew <i>The Wong Brothers,</i> <i>Trey Yuen</i>  Lemon Chicken <i>The Wong Brothers,</i> <i>Trey Yuen</i>	

		Lobster in Black Bean Sauce <i>The Wong Brothers, Trey Yuen</i>	
<b>22</b> New Orleans DVD 8	Shrimp Sauté St. Tropez <i>Chris Kerageorgiou, La Provence</i>  Spring Salad <i>Chris Kerageorgiou, La Provence</i>	Quail "Roger Savaran" in Port Wine Sauce <i>Chris Kerageorgiou, La Provence</i>	Gateau Saint-Honoré <i>Chris Kerageorgiou, La Provence</i>
<b>23</b> New Orleans DVD 8	Oysters Roland <i>Roland Huet, Christian's</i>  Oyster Chowder <i>Roland Huet, Christian's</i>	Smoked Redfish <i>Roland Huet, Christian's</i>  French-fried Eggplant <i>Roland Huet, Christian's</i>	Baked Alaska <i>Roland Huet, Christian's</i>
<b>24</b> New Orleans DVD 9	Cold Cantaloupe Soup <i>Gerard Thabuis, La Savoie</i>  Marinated Salmon, Danish Style <i>Gerard Thabuis, La Savoie</i>	Oystes La Savoie <i>Gerard Thabuis, La Savoie</i>  Stuffed Flounder <i>Gerard Thabuis, La Savoie</i>	Marquise au Chocolat <i>Gerard Thabuis, La Savoie</i>
<b>25</b> New Orleans DVD 9	Absinthe Suisse <i>Michael Roussel, Brennan's</i>  Oyster Soup <i>Michael Roussel, Brennan's</i>	Eggs Hussarde <i>Michael Roussel, Brennan's</i>  Eggs St. Charles <i>Michael Roussel, Brennan's</i>  Eggs Sardou <i>Michael Roussel, Brennan's</i>  Grillades and Grits <i>Michael Roussel, Brennan's</i>	Bananas Foster <i>Michael Roussel, Brennan's</i>
<b>26</b> New Orleans DVD 9	Sea Scallop Appetizer <i>Gerard Crozier, Crozier's</i>  Asparagus with Homemade Mayonnaise <i>Gerard Crozier, Crozier's</i>	Chicken in Cream Sauce <i>Gerard Crozier, Crozier's</i>	Crème Caramel <i>Gerard Crozier, Crozier's</i>