

New Orleans Restaurant Recommendations

Walking Distance:

Arnaud's

813 Rue Bienville
New Orleans LA 70112
(504) 523-5433

Established in 1918 this glittery old-line Creole institution manages to keep on sparkling with such winners as grand puffs of soufflé potatoes, and a silky and rich oyster stew with cream. Dress up and bask in the finery of the handsome old main dining room.

Available for private functions of 20-300 people

* Jackets are requested for gentlemen.

Bombay Restaurant & Martini Bistro

830 Rue Conti
New Orleans, LA 70112
504-486-0972 – 800-699-7711 www.thebombayclub.com

New Orleans, so well known for her music, food, and spirits, has surprisingly few venues that offer a high quality sampling of all three. One of these rare places is **The Bombay Club**, a lovely candlelit spot tucked away in the heart of the French Quarter at 830 Conti Street. Although the club is located just a short half-block from the infamous Bourbon Street, its ambiance is miles away. The Bombay Club is also beloved for the delicious Nouveau Creole food prepared by Executive Chef Nick Gile. Chef Gile's food has received accolades from local reviewer Tom Fitzmorris, as well as from national sources such as Sante Magazine and MSNBC.com. It's a pleasure to find food as well crafted as this, even in a city renowned for its food. Available for private functions of 30-200 people

Red Fish Grill

115 Bourbon Street
New Orleans LA 70130
(504) 598-1200

Fishing for New Orleans' deFINitive seafood dining? Fish no further than Red Fish Grill, a triumph of cuisine, style and design. Casual New Orleans seafood created by Executive Chef Gregg Collier dominates a menu peppered with Big Easy favorites like Hickory Grilled Redfish, BBQ Oysters, and our mouthwatering Double Chocolate Bread Pudding.

The Palace Café

605 Canal Street
New Orleans LA 70130
(504) 523-1661

Chef Darin Nesbit is the force behind the classic and contemporary Creole cuisine served at the downtown eatery. Signature dishes like Crabmeat Cheesecake, Andouille Crusted Gulf Fish, Pepper Crusted Duck with Seared Foie Gras and Louisiana Citrus Salad and White Chocolate Bread Pudding are just a few examples of Palace Café's nationally acclaimed cuisine.

Dickie Brennan's Steakhouse

716 Iberville Street
New Orleans, LA
(504) 522-2467

Dickie Brennan's Steakhouse was born on November 21, 1998. Straightforward USDA Prime steaks with a New Orleans touch defines the cuisine. Chef Jack Martinez's menu focuses on an impressive list of USDA Prime steaks and chops. The restaurant has garnered the *Wine Spectator* Award of Excellence, and has been named one of the Top 12 Steakhouses in America by national food authority John Mariani.

Brennan's

417 Royal Street
New Orleans, LA
(504) 525-9711

A culinary phenomenon since 1946, Brennan's Restaurant in New Orleans has created some of the world's most famous and imaginative dishes which continue to give great pleasure to millions of discerning customers and visitors to New Orleans.

Muriel's

801 Chartres Street
New Orleans, LA
(504) 568-1885

Certainly one of the most outstanding Creole restaurants in the French Quarter is Muriel's Jackson Square. It is set in an historic building whose interior seems to go on forever, with exposed brick walls, fine antiques and private banquet rooms upstairs

Bourbon House

144 Bourbon Street
New Orleans, LA
(504) 522-0111

Bourbon House Seafood & Oyster Bar showcases New Orleans Seafood and classic Creole dishes. Enjoy authentic New Orleans dishes in a lively atmosphere with huge picture windows overlooking Bourbon Street

Galatoire's

209 Bourbon Street
New Orleans, LA
(504) 525-2021

The grand dame of New Orleans' old-line restaurants, Galatoire's has remained committed to culinary excellence for more than a century. Under the guidance of the fourth generation of family ownership, it is her time-honored customs that still bind this renowned restaurant. Above all others, her rich tradition of serving authentic French Creole cuisine at a level that raises consistency to an art form. It is often said that the beauty of Galatoire's is that things never change. Even after 100 years, ageless New Orleans favorites grace her menu just as they did in 1905.

K-Paul's Louisiana Kitchen

416 Chartres Street
New Orleans, LA
(504) 524-7394

In 1979, when Chef Paul Prudhomme and his late wife, K, opened their "modest", 62-seat K-Paul's Louisiana Kitchen, they had no idea the restaurant was soon to become an overnight sensation, with nightly lines of eager diners waiting sometimes hours to be seated. That was back in the days when K-Paul's didn't accept reservations. But now, under the hands-on direction of Chef Paul Prudhomme, the restaurant has gone through major changes to keep up with the growing demands of its clients and the times.

There are still no freezers in the restaurant and only the freshest ingredients of the highest quality are used. This is why we change our menu daily."

Acme Oyster

724 Iberville Street
New Orleans, LA
(504) 522-5973

Acme Oyster House has been serving oysters from its own private oyster beds for decades. We carefully select the plumpest, saltiest, juiciest mollusks available for our guests at the oyster bar. Next, our experienced shuckers coax these little gems from their shells, being careful not to destroy the presentation of the oyster, all while keeping guests at the oyster bar in stitches.

(Ask them to flip you an oyster. This always gets the crowd going!)

Peristyle

1041 Dumaine St.
New Orleans, LA
Tel. (504) 593-9535

With its burgundy-leather banquettes, multilevel seating and pitch-perfect service, this renovated drugstore makes for a relaxed, understated neighborhood bistro. Traveling foodies and French Quarter neighbors frequent the classy narrow bar. Arrive early for generously poured cocktails or offerings from one of the city's outstanding wine lists.

While not self-consciously Creole in its outlook, Peristyle's menu adheres to the cornerstone of French cuisine (use the freshest local ingredients), and emerges with combinations that border on perfection. Veal sweetbreads arrive gently sautéed and served with goat cheese and pancetta. A pan-seared Gulf drum in almond-brown butter sauce replaces the traditional pan-fried trout muniere, and sauce work is flawless--a pinot noir bordelaise reduction raises a simple grilled venison dish to hearty perfection

GW Finns

808 Bienville Street
New Orleans, LA
(504) 565-5459

GW Fins' menu features popular dishes such as lobster dumplings, wood grilled sea scallops with a wild mushroom risotto, cashew peppercorn swordfish and individually prepared apple pie with a cheddar cheese straw crust and fresh vanilla bean ice cream. The award-winning wine list boasts more than 100 wines, 70 of which are available by the glass.

Open for dinner seven nights a week, GW Fins tops Southern Living's list as one of "Our Ten Favorite Romantic Restaurants," with an ambience that is sophisticated yet comfortable. From

romantic meals for two to corporate business dinners for ten, the service at GW Fins is regarded as some of the best in New Orleans

Mr. B's

201 Royal Street
New Orleans, LA 70130
(504) 523-2078

Mr. B's is proud to offer regional Creole cuisine strong in its flavorful ties both to New Orleans and to South Louisiana. We embrace the challenge for simple and honest food in a "bistro" style. For an all occasion business lunch, a festive jazz brunch or dinner accompanied by live piano music, we strive to deliver a great dining experience to our guests. We hope that you will be pleased with the continuing tradition of creativity which has made Mr. B's a culinary leader thus far!

A short cab ride away.

Commander's Palace

1403 Washington Ave.
New Orleans, LA
(504) 899-8221

A hidden jewel in the heart of New Orleans' Garden District, Commander's Palace is truly one of the finest dining experiences in the world. Commander's setting with sounds that soothe the soul and set the mood for an unparalleled culinary adventure.

Dress is upscale, jackets preferred at dinner.
No Shorts

Delmonico

1300 Saint Charles Ave
New Orleans, LA 70130
(504) 525-4937

One of Emeril's newest establishment isn't really new at all. Delmonico, an icon in the New Orleans restaurant industry, has been in business since 1895 and closed its doors in February 1997 to re-establish ownership. Emeril now brings his high standards of service and cuisine he has established at his three succeeding restaurants - to this reinvigorated classic dining establishment. Located on the street car line of New Orleans' famed St. Charles Avenue, Emeril's Delmonico offers classic Creole dining. Emeril's Delmonico's ambience and decor match its menu's elegance and sophistication. Under its new direction by Emeril, the menu will keep many of the classic items from the former menu while adding the inventive flavors that Chef Emeril Lagasse is known for. The re-opening of Emeril's Delmonico and bar represents the classic style of Creole cuisine and dining at its best.

Pascals Manale

1838 Napoleon Ave
New Orleans, LA 70115
(504) 895-4877

Founded in 1913, this family-run, Italian-Creole restaurant is located in uptown New Orleans. It is famous for creating barbecued shrimp. This neighborhood restaurant is vintage New Orleans, from the service to the decor. The oyster bar always manned by a friendly shucker. The oysters are

fresh, salty and delicious. The old time oyster bar and cocktail bar offers raw oysters on the half shell and all types of cocktails. We offer fine seafood, Italian specialties and delicious steaks.

Camellia Grill

626 S Carrollton Ave
New Orleans, LA 70118
(504) 866-9573

Eating at the Camellia Grill is one of those things on the "must do" list for visitors to New Orleans. It was probably not specifically intended to be that way, but that's the way it is. The Camellia Grill is an old time, nearly extinct relic of years past. It is one of the old classic diners, with a counter and those little round stools secured to the floor. Unlike those rounded stainless steel rail car diners, Camellia Grill is a Greek Revival structure that reminds one of a plantation home.

Emeril's

800 Tchoupitoulas
New Orleans, LA 70130
(504) 528-9393

From its first day, Emeril's Restaurant became the focus of ecstatic praise. And congratulations came not only from the local New Orleans gentry or the writers who prowl the region for culinary news, but from national magazines like Esquire, Conde' Nast Traveler and Travel & Leisure.

The food at Emeril's is somewhat eclectic, but leans more toward what Chef Emeril calls "New" New Orleans cuisine. Although the menu often abounds with a pastiche of tempting dishes in the style of Southwestern, West Coast Oriental, or New England cooking, the roots of each - as well as some of the ingredients - are usually in the Creole genre.

Emeril's will always offer something fresh and deliciously provocative because Emeril himself never stops thinking of new ways to outdo everything he's already done.

Herbsaint

701 St. Charles Ave.,
New Orleans,
(504) 524-4114.

Here is where dark, rouxy gumbos find common ground with lemony gnocchi seared in olive oil, where small plates of house-made spaghetti come outfitted with fried poached eggs, where parmesan beignets stand in for croutons on carefully composed spinach salads, and steamy piles of dirty rice escort crisp confit duck legs. In short, Herbsaint is where New Orleans, after almost three centuries of braising in European influences, finally puts its definitive stamp on the bistro-trattoria.

For additional restaurants and reviews
www.NewOrleansRestaurants.com