



# LAISSEZ LES BONS TEMPS ROULER!

A Taste of New Orleans featuring  
Chef Leon Galatoire of New Orleans



## BRUNCH

### Creole Potato-Leek Soup

This slow-cooked winter favorite combines the distinctive flavors of leeks, smoked ham, and potatoes

### Crabmeat Maison

A Galatoire specialty of jumbo lump crabmeat folded into our house Creole mayonnaise, scallions, and micro greens

### Eggs Pontalba

Two lightly poached eggs over deep-fried eggplant rounds topped with a hearty Creole sauce and served with andouille sausage and Brabant potatoes

### Bananas Foster

This legendary dessert was created in the Brennan Kitchen in New Orleans. A simple but flavorful combination of caramelized bananas, ice cream, and a special pecan sauce