

EMANUEL LOUBIER

Dante's Kitchen



CHEF EMANUEL LOUBIER, Dante's Kitchen and Noodle & Pie
Commander's Palace 1990-2000

Eman followed a New Orleans career path that took him from several respected casual restaurants to the position of chef de cuisine at Commander's Palace.

With the opening of his own restaurant, Dante's Kitchen, in 2001, Eman has focused on highlighting the local bounty of seafood and produce, prepared with a technique honed in the casual setting of a 130 year old barge board Creole cottage.

Please provide us with a few thoughts on your time at Commander's Palace and specifically with Ella Brennan.

From Commander's Palace:

1. "Keep calm and carry on", like they say in Britain.
2. Nothing is impossible if you want it bad enough.

From Ella:

1. You can be the best chef in the world, but if you don't understand business you are not going to be in business for very long.
2. There can be great joy in mentoring people and watching them grow.
3. To paraphrase Fernand Point (considered to be the father of modern French cuisine) one must read everything, see everything, and taste everything in order to retain just a bit.

What do you think will be Ella Brennan's legacy on the New Orleans culinary scene? I think Ella's legacy will be that of a tough business woman who had a knack for seeing the potential in people and being able to bring that out under varying conditions. I, for one, am very glad and grateful for all the hours she spent with me trying to make me the best I could without ever giving up and putting me out.

In the 14 years since I left Commander's Palace, I am very proud to say that we are friends and I feel comfortable in the fact that I can just pop in to her house for a visit and chat. Ella has been one of the true influences in my career and life. And I hope to make her proud in my endeavors.

What years did you work at Commander's and in what positions? I worked at Commander's Palace from 1990-2000 under Jamie Shannon the whole time. I started as one of the lead line cooks and worked my way through the kitchen management to become chef de cuisine for my last two years there. The first year was the hardest, but after that time flew by. I met many wonderful people who worked very hard and also some not so great ones. It gets to be a band of brothers (no sex defined) in that there are several that you want in the trenches with you at a time of war.

Dante's Kitchen has gained recognition for its commitment to local farmers and for pushing the envelope of modern Creole cuisine.



Chef Emanuel Loubier of Dante's Kitchen

REDFISH ON THE HALF SHELL

INGREDIENTS

4 redfish filets	8 oz jumbo lump crabmeat
1 oz dill	½ oz salt
1 oz tarragon	½ oz pepper
1 oz mint	2 oz olive oil
1 oz parsley	1 oz cane vinegar
1 oz cilantro	

INSTRUCTIONS

Select redfish filets with skin and scales left on one side and pick the herbs fresh, removing the stems. Check crab for any stray shell pieces.

Grill redfish filets on skin-side down only. Toss the herbs with olive oil, vinegar, and salt and pepper.

Remove redfish filets from grill, plate skin-side down, and top the redfish filets with crab and herb mix.