

OFFICE LEASES

**TENANT**

Aeroteck  
 Geico  
 General Electric Capital Corp  
 Kiewit  
 Project Consulting Services  
 URS  
 URS  
 Whelen Security

**BUILDING**

One Lakeway (Metairie, La.)  
 Causeway Plaza I (Metairie, La.)  
 Place St. Charles (New Orleans, La.)  
 Two Lakeway (Metairie, La.)  
 Causeway Plaza II (Metairie, La.)  
 1515 Poydras Street (New Orleans, La.)  
 Bon Carre Business Center (Baton Rouge, La.)  
 Causeway Plaza III (Metairie, La.)

**SIZE**

6,595 SF  
 5,353 SF  
 9,441 SF  
 9,066 SF  
 22,320 SF  
 16,311 SF  
 80,311 SF  
 845 SF

**CR BROKER(S)**

B. Sossaman (Landlord Rep)  
 J. Cohn (Landlord Rep)  
 B. Davis (Landlord Rep)  
 B. Sossaman (Landlord Rep)  
 J. Cohn (Landlord Rep)  
 Siegel / White (Tenant Reps)  
 Siegel / White (Tenant Reps)  
 J. Cohn (Landlord Rep)

RETAIL LEASES

**TENANT**

Accent Annex  
 Aveda/Boeau Belle Ltd LLC  
 Bark Avenue  
 Bayou Secret LLC  
 Fresh Market  
 Green To Go LLC  
 Gulf Coast Teaching Family Services  
 Higher Power Gym  
 Hopmar LLC  
 Metro PCS  
 Papa's Pizza  
 Premium Parking  
 Red Robin Gourmet Burger  
 Rivers Spencer Interiors  
 St. James Cheese Co.  
 Terry Parkway Animal Clinic  
 Verizon Wireless

**LOCATION**

Belle Meade Shopping Center (Gretna, La.)  
 Fremaux Town Center (Slidell, La.)  
 Greenbriar Shopping Center (Lafayette, La.)  
 St. Roch Market (New Orleans, La.)  
 Wilshire Plaza (Metairie, La.)  
 400 Poydras Tower (New Orleans, La.)  
 19341 10th Street (Covington, La.)  
 514 City Park Avenue (New Orleans, La.)  
 5515 Pepsi Street (Elmwood, La.)  
 4306 Chef Menteur Hwy (New Orleans, La.)  
 Place St. Charles (New Orleans, La.)  
 335 Magazine Street (New Orleans, La.)  
 Fremaux Town Center (Slidell, La.)  
 3909 Magazine Street (New Orleans, La.)  
 641 Tchoupitoulas Street (New Orleans, La.)  
 Terry Parkway Shopping Center (Gretna, La.)  
 1170 N Highway 190 (Covington, La.)

**SIZE**

1,800 SF  
 1,800 SF  
 1,501 SF  
 680 SF  
 19,265 SF  
 1,638 SF  
 2,400 SF  
 3,600 SF  
 11,750 SF  
 1,000 SF  
 2,025 SF  
 11,500 SF  
 450 SF  
 2,700 SF  
 2,200 SF  
 1,270 SF  
 1,000 SF

**CR BROKER(S)**

A. Huseman  
 K. Adler  
 M. Carrone  
 M. Siegel  
 S. Swan  
 Lavin / Whalen  
 S. Swan  
 C. Burka  
 C. Berthelot  
 C. Burka  
 B. Davis  
 H. Wren  
 R. Weber  
 C. Burka  
 M. Siegel  
 Rabin / Kramer  
 K. Adler

COMPLETED SALES

**PROPERTY**

455 S Galvez Street  
 940 Parkview Drive

**LOCATION**

New Orleans, Louisiana  
 New Iberia, Louisiana

**SIZE**

11,000 SF  
 2,428 SF

**CR BROKER(S)**

H. Wren  
 Fawer / Siegel

NEW LISTINGS

**PROPERTY**

1036-1040 N Rampart Street  
 1100 Bertrand Drive  
 176 West Airline Drive  
 308-310 St. Charles Avenue  
 3819 Magazine Street  
 4934 Magazine Street  
 5821 Jefferson Highway  
 619-621 Carondelet Street  
 7431 Chef Menteur Highway  
 9000 West Judge Perez Drive  
 Airline Hwy & Professional Blvd.  
 Pan American Life Center Office Space  
 4333 Canal Street  
 119 St. Charles Avenue  
 4901 Iberville Street  
 864 S Peters Street

**LOCATION**

New Orleans, La.  
 Lafayette, La.  
 Kenner, La.  
 New Orleans, La.  
 New Orleans, La.  
 New Orleans, La.  
 Jefferson, La.  
 New Orleans, La.  
 New Orleans, La.  
 Chalmette, La.  
 Baton Rouge, La.  
 New Orleans, La.  
 New Orleans, La.  
 New Orleans, La.  
 New Orleans, La.  
 New Orleans, La.  
 New Orleans, La.

**TYPE**

historic buildings for sale  
 office building for lease  
 land for sale  
 mixed use building for sale  
 retail space for lease  
 retail space for lease  
 warehouse space for lease  
 historic buildings for sale  
 land for sale  
 commercial building for sale  
 outparcels for sale  
 sublease on 25th floor  
 building for sale  
 restaurant space for lease  
 investment in Mid-City  
 ground floor for lease

**SIZE**

3,870 SF  
 22,054 SF  
 3.12 Acres  
 6,948 SF  
 2,010 SF  
 1,682 SF  
 15,000 SF  
 19,158 SF  
 76,441 SF  
 14,195 SF  
 175,546 SF  
 5,270 SF  
 9,070 SF  
 3,600 SF  
 3,528 SF  
 15,600 SF

**CR BROKER(S)**

R. White  
 R. White  
 H. Wren  
 Burka / Jacobson  
 K. Adler  
 Burka / Jacobson  
 H. Wren  
 H. Wren  
 K. Adler  
 Siegel / Wren  
 Rabin / Fawer  
 R. White  
 Burka / Jacobson  
 M. Siegel  
 Burka / Jacobson  
 Siegel / Fawer

NEW MANAGEMENT ASSIGNMENTS

**PROPERTY**

Contemporary Arts Center

**LOCATION**

New Orleans, La.

**TYPE**

arts center

**SIZE**

80,000 SF





# Coquette

bistro wine bar

## With dining rooms on two floors

and a 14 seat bar, Coquette, on the corner of Washington Avenue and Magazine Street, offers innovative southern cuisine with an emphasis on locally sourced product, an international wine list, classic and creative New Orleans cocktails and a well-traveled beer list.

# Shrimp and Grits

## Ingredients/Method

### Shrimp Stock

3 tablespoons blended oil  
2 pounds shrimp shells  
1 onion chopped  
1/2 cup carrots chopped  
1/2 cup celery chopped  
1 tablespoon garlic chopped  
1 bay leaf  
4 sprigs of thyme  
1 teaspoon black pepper corns  
1 bunch of parsley stems  
3 quarts of cold water

Brown shells in a heavy bottomed pot using oil. Add onions, carrots, and celery. Caramelize vegetables then add garlic, bay, and thyme. Add water, stems and pepper corns, simmer for an hour. Strain and reduce by half.

### Pork Stock

5 pounds pork bones  
2 tablespoons of tomato paste  
2 onions chopped  
1 cups carrots chopped  
1 cups celery chopped  
2 tablespoons chopped garlic  
8 thyme sprigs  
1 tablespoon black pepper corns  
2 bay leaves  
6 quarts of water

Roast bones on a sheet pan at 300 degrees Fahrenheit until brown. Caramelize onions, carrots, celery in a heavy bottomed pot. Add tomato paste and sauté for 2 to 3 minutes. Add garlic, bay, and thyme, cook for one minute to release aromas. Add cold water and pepper corns simmer for 6 to 12 hours. Strain and reduce by half.

### Grits

1 cup Anson Mills Grits  
1 quart water  
4 ounces butter  
4 ounces Mascarpone

Salt to taste. Bring water to a boil, add grits. Cook until thick and creamy. Wisk in butter, Mascarpone, and salt. Blanched vegetables: In lightly salted water blanch peas and peeled favas separately, shocking each in an ice bath and reserving.

### Shrimp and Grits

2 tablespoons oil  
1/4 pound Tasso or Andouille  
1/4 pound bacon  
2 tablespoons shallots  
1 tablespoon garlic  
2 teaspoons thyme  
1/4 cup white wine  
1/2 cup kumquats de-seeded  
1/2 cup fresh squeezed orange juice  
1 tablespoon white sugar  
1 cup reduced shrimp stock  
1 cup reduced pork stock  
2 tablespoons Crystal hot sauce  
3 tablespoons Worcestershire  
juice of 2 lemons  
1 tablespoon sherry vinegar  
1 teaspoon red pepper flakes  
12 peeled and deveined jumbo shrimp  
salt and pepper  
1 tablespoon butter  
blanched peas and favas

In a heavy bottom pot on medium high heat add oil and brown tasso and bacon. Once browned reserve meat and used rendered fat to sauté shallots, garlic, and thyme. Deglaze with white wine, add the rest of the ingredients simmer for three minutes and blend sauce till smooth and hold. Season the shrimp with salt and pepper. In a medium pan with a tablespoon of oil sear till golden brown. Add tasso, bacon, and sauce. Sauté peas and favas in butter to heat through. Heat grits, serve, and top with sautéed vegetables.



Please enjoy this recipe from Coquette,  
compliments of  
**CORPORATE REALTY**

