

## September 2015 Transactions

OFFICE LEASES

TENANT	BUILDING	SIZE	CR BROKER(S)
Abadie-Williams LLC	Galleria (Metairie, La.)	2,857 SF	J. Cohn (Landlord Rep)
Amex Foster Wheeler	11412 Lake Sherwood Ave N (Baton Rouge, La.)	1,436 SF	R. White (Tenant Rep)
Bats on String	8117 Oak Street (New Orleans, La.)	2,144 SF	A. Lavin (Tenant Rep)
Bopco LP	Two Lakeway (Metairie, La.)	10,567 SF	B. Sossaman (Landlord Rep)
Causeway Solutions	433 Metairie Road (Metairie, La.)	2,118 SF	B. Sossaman (Landlord Rep)
Curt Kronlage	1001 Veterans Blvd (Metairie, La.)	5,000 SF	H. Wren (Tenant Rep)
Fidelity Homestead Savings Bank	Place St. Charles (New Orleans, La.)	24,633 SF	B. Davis (Landlord Rep)
L-3 Communication Corp	660 Oak Harbor Blvd (Slidell, La.)	25,000 SF	A. Lavin (Tenant Rep)
Lafarge North America	Galleria (Metairie, La.)	2,803 SF	J. Cohn (Landlord Rep)
Leeffe Gibbs Sullivan Dupre & Aldous LLC	One Lakeway (Metairie, La.)	5,422 SF	B. Sossaman (Landlord Rep)
Liskow & Lewis	One Shell Square (New Orleans, La.)	2,857 SF	B. Sossaman (Landlord Rep)
Marco Outdoor Advertising	1700 Josephine Street (New Orleans, La.)	1,534 SF	D. Whalen (Tenant Rep)
McAlpine & Cozad APLC	One Canal Place (New Orleans, La.)	4,709 SF	A. Huseman (Landlord Rep)
Triad Control Systems	4354 S Sherwood Forest Blvd (Baton Rouge, La.)	8,025 SF	R. White (Tenant Rep)
Troyer Builders LLC	One Lakeway (Metairie, La.)	844 SF	B. Sossaman (Landlord Rep)
Zahkii Sports	Poydras Center (New Orleans, La.)	1,987 SF	R. White (Tenant Rep)

RETAIL LEASES

TENANT	LOCATION	SIZE	CR BROKER(S)
Affordable Rent To Own	910 Main Street (New Iberia, La.)	18,300 SF	M. Carrone
Eric's of Metairie	Northlake Shopping Center (Mandeville, La.)	25,000 SF	Rabin / Lavin
Exceptional Dental	4141 Bienville Street (New Orleans, La.)	6,000 SF	K. Adler
LA Foundation Solutions	Oil Center Building 14 (Lafayette, La.)	452 SF	M. Carrone
Ochsner	Belle Meade Shopping Center (Gretna, La.)	18,000 SF	A. Huseman
Revolution Foods Inc	2438 Augusta Street (Kenner, La.)	20,000 SF	R. White
Voodoo Two Inc.	330 Carondelet Street (New Orleans, La.)	3,591 SF	Kramer / Wren

COMPLETED SALES

PROPERTY	LOCATION	SIZE	CR BROKER(S)
1337 Focis Street	Metairie, Louisiana	2,000 SF	C. Berthelot Lewis
5360 Mounes Street	Elmwood, Louisiana	14,338 SF	J. Fawer
928 Julia Street	New Orleans, Louisiana	2,640 SF	R. White

NEW LISTINGS

PROPERTY	LOCATION	TYPE	SIZE	CR BROKER(S)
2512 & 2518 Canal Street	New Orleans, La.	vacant land for lease	9,879 SF	H. Wren
2854 St. Charles Avenue	New Orleans, La.	business for sale	1,500 SF	B. Jacobson
3439 Kabel Drive	Algiers, La.	office/retail for sale	15,336 SF	B. Jacobson
4449 North I-10 Service Road	Metairie, La.	office space for lease	3,000 SF	C. Berthelot Lewis
Algiers Plaza	Algiers, La.	shopping center for lease	36,000 SF	C. Burka
Exchange Centre	New Orleans, La.	office space for sublease	3,500 SF	A. Lavin
St. Charles & Julia Property	New Orleans, La.	land and buildings for lease	48,816 SF	Wren / Siegel
2520 Belle Chasse Highway	Gretna, La.	warehouse for sale	33,600 SF	Siegel / Wren

# OBSERVATIONS & PHILOSOPHIES OF ELLA BRENNAN



ELLA BRENNAN, mentor, entrepreneur, culinary pioneer

## **On Learning By Watching**

I don't cook, but I learned what good food was from my mother. I sat in the kitchen on a stool and watched her butcher the meat, prepare the fish. I believe watching a great chef cook is like watching a great ballet. Chefs have magic in their hands.

## **On Learning From Your Competition**

When we were at Brennan's in the French Quarter our whole goal was to be recognized like Arnaud's. We could see the line and that hurt for a long, long time. At first we didn't take reservations, but people started to show up and the wait would be long, so they sat on the patio and drank first. My sister Dottie bought a rope but people kept coming, swarming in, so finally we started taking reservations.

## **On Learning From Each Other**

Back in the forties and fifties, chefs were schooled in the kitchen. You took somebody, you tried to help them learn and grow. You didn't "use" people. The word "use" was unacceptable. You set up a teaching arrangement that improved over the years and it was rather fantastic. Over the years our kitchen has been run by Chefs Paul Prudhomme, Emeril Lagasse, Frank Brigtsen, Jamie Shannon, and now Tory McPhail, who's been here since 2002.

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is like watching a great ballet.  
Chefs have magic in their hands. "*

## **On Fresh Ideas**

My sister, Adelaide, was the smartest Brennan alive. She told me, "Don't let the guys know you can type!" All the innovative ideas in our restaurants came from my brothers and my sister. There was dinner at Antoine's, so my older brother, Owen, started breakfast at Brennan's, and he came up with Bananas Foster, named for one of his old friends. My brother, Dick, brought in the idea of live music for a jazz brunch. My sister, Adelaide, came up with the system for having a form for each reservation where you got as much information about the person on the phone as you could. Are you a visitor or local? Are you here for a special occasion? If so, your table gets a green ribbon. This way when you sit down your waiter knows something about your table. I must admit that the balloons at jazz brunch were my idea. Everyone loves balloons. And many good ideas have come from the people working with us. Our chef, Jamie Shannon, insisted that everything be cooked to order.

Someone had the idea that rather than have your waiter take your order to the kitchen and pick it up when it was ready, runners would bring your food to the dining room, so waiters never had to leave their tables. Every week the staff meets with the chef and management. Everybody is involved; everybody is listened to.

#### **On Eating Out In Your Own Town**

The food industry in New Orleans is fraternal. We have learned to respect each other. Our family believes that you must be friends with the people in your business. Nobody eats out more than the Brennans do. We could support the industry.

#### **On What's Ahead**

I still have the dream that New Orleans could become the Paris of America.



## Commander's Palace

# PECAN-CRUSTED FISH WITH CRAB SALAD & CRUSHED CORN SAUCE

### INGREDIENTS

1 ½ cups (5 ounces) pecan halves	4 tbsp butter
1 ½ cups all-purpose flour	4 oz mixed baby greens
Creole seafood seasoning to taste, or your favorite Creole seasoning	2 tbsp mixed fresh herbs (basil works well)
1 medium egg	½ lbs Champagne-poached jumbo lump crabmeat, picked free of shell
1 cup milk	2 tbsp cane vinegar
6 fish fillets, 5 to 7 ounces each (use flounder, bass, catfish, or any thin, smaller, non-oily fish), free of bones and scales	Kosher salt and freshly ground black pepper to taste

### Crushed Corn Sauce

½ gallon cream	1 oz flour
5 ears of corn	1 oz chopped thyme
1 oz butter	1 chopped onion

Combine butter and flour and cook until dark (roux).

Cut corn off cob and place in cream. Bring to boil and add chopped onion. Add roux and chopped thyme. Return to boil. After the sauce thickens, add the crushed corn. Salt and pepper to taste.

### INSTRUCTIONS

Place the pecans, the flour, and the Creole seasoning in a food processor and process until finely ground. Transfer the pecan flour to a large bowl.

Whisk the egg in a large mixing bowl and add the milk. Season both sides of the fish fillet with Creole seasoning. One at a time, place the fillets in the egg wash.

Remove one fillet from the egg wash, letting any excess fluid drain back into the bowl. Dredge the fillet in the pecan flour and coat both sides, shaking off any excess. Transfer to a dry sheet pan, and repeat with the remaining fillets.

Place a large skillet over high heat and add 2 tablespoons of the butter. Heat for about 2 minutes, or until the butter is completely melted and starts to bubble. Place three fish fillets in the pan and cook for 1 ½ minutes per side, or until the fish is an even brown. Remove the fish, place on a baking rack, wipe the pan clean with a paper towel, add another 2 tablespoons of butter, and repeat with the three remaining pieces of fish.

In a large bowl toss greens, herbs, crabmeat, and vinegar and season with salt and pepper.

Divide the corn sauce in six serving plates, place trout in center of sauce, and top with salad.