

## JUNE 2019 TRANSACTIONS

# SIMPLICITY, QUALITY & COMMUNITY

### OFFICE LEASES

TENANT	BUILDING	SIZE	CR BROKER(S)
A1 Absolute Best Care	Oakwood Corporate Center (Gretna, La.)	4,198 SF	B. Sossaman (Landlord Rep)
Administrators of the Tulane Educational Fund	4641 Fairfield Street (Metairie, La.)	1,402 SF	B. Davis (Tenant Rep)
Atmos Energy	Energy Centre (New Orleans, La.)	9,302 SF	M. Carrone (Landlord Rep)
Bio-Medical Applications of Louisiana	Two Lakeway (Metairie, La.)	7,938 SF	B. Sossaman (Landlord Rep)
Compass Capital Management	3445 N Causeway Blvd (Metairie, La.)	8,962 SF	J. Cohn (Landlord Rep)
DeRouen Law Firm	Poydras Center (New Orleans, La.)	4,798 SF	C. Lewis (Tenant Rep)
Executive Medicine	Hancock Whitney Center (New Orleans, La.)	1,988 SF	B. Sossaman (Landlord Rep)
GCR Inc	Causeway Plaza II (Metairie, La.)	15,546 SF	Whalen (Tenant Rep) / Cohn (LL Rep)
Henderson Hutton Group	Poydras Center (New Orleans, La.)	3,106 SF	Lewis / Sadler (Tenant Reps)
Immigration Law Firm of NOLA	3445 N Causeway Blvd (Metairie, La.)	1,334 SF	J. Cohn (Landlord Rep)
Landmark Event Staffing Services	Energy Centre (New Orleans, La.)	1,278 SF	M. Carrone (Landlord Rep)
Peiffer Wolf Carr & Kane, APLC	Place St Charles (New Orleans, La.)	2,700 SF	B. Davis (Landlord Rep)
Richard Kutcher Tygier & Luminais LLP	Two Lakeway (Metairie, La.)	10,892 SF	B. Sossaman (Landlord Rep)
The Myers Law Group	Energy Centre (New Orleans, La.)	571 SF	M. Carrone (Landlord Rep)
The Waltz Law Group	Energy Centre (New Orleans, La.)	2,079 SF	M. Carrone (Landlord Rep)
Western & Southern Life Insurance Co.	Galleria (Metairie, La.)	4,304 SF	J. Cohn (Landlord Rep)
WSHO	One Canal Place (New Orleans, La.)	1,865 SF	A. Huseman (Landlord Rep)

### RETAIL LEASES

TENANT	LOCATION	SIZE	CR BROKER(S)
D1 Sports Training	Sportsman's Park Lot 9-B (Gonzales, La.)	11,200 SF	Kramer / Weber (Tenant Reps)
Five Below	Algiers Plaza (New Orleans, La.)	10,110 SF	Rabin / Weber (Tenant Reps)
Jimbeaux's Bar & Grill	326 Camp Street (New Orleans, La.)	3,834 SF	A. Lavin (Tenant Rep)
KMC Design Studios	602 Toulouse Street (New Orleans, La.)	770 SF	J. Booth (Tenant Rep)
Michaels Arts & Crafts	Hammond Square Mall (Hammond, La.)	21,360 SF	J. Fawer (Tenant Rep)
Peoples Health Network	42078 Veterans Ave (Hammond, La.)	1,500 SF	Huseman / Lewis (Tenant Reps)
Premium Parking (parking lot)	335 Magazine Street (New Orleans, La.)	11,500 SF	H. Wren (Tenant Rep)
Sprint NOLA	137 Northshore Blvd (Slidell, La.)	30,766 SF	J. Fawer (Landlord Rep)
Starbucks	5424 Veterans Blvd (Metairie, La.)	2,210 SF	J. Fawer (Tenant Rep)
Starbucks	Manhattan & Expressway Outparcel (Harvey, La.)	2,200 SF	J. Fawer (Tenant Rep)
Taco Bell [ground lease]	6200 Elysian Fields (New Orleans, La.)	30,384 SF	K. Adler (Tenant Rep)

### COMPLETED SALES

PROPERTY	LOCATION	SIZE	CR BROKER(S)
Restaurant Unit of 450 Julia Condominiums	New Orleans, Louisiana	4,000 SF	H. Wren
6400 Haynes Blvd	New Orleans, Louisiana	49,909 SF	Lavin / Sadler

### NEW LISTINGS

PROPERTY	LOCATION	TYPE	SIZE	CR BROKER(S)
201 Camp Street	New Orleans, La.	former bank building for sale	15,658 SF	Siegel / Wren
211 Camp Street	New Orleans, La.	former bank building for sale	37,065 SF	Siegel / Wren
619 Gravier Street	New Orleans, La.	former bank building for sale	4,573 SF	Siegel / Wren
632 Common Street	New Orleans, La.	former bank building for sale	19,626 SF	Siegel / Wren

Our passion to showcase the remarkable bounty of the Southern region is revealed through our commitment to developing long lasting relationships with the network of farmers we work with. Our recipes honor the simplicity of the food and we celebrate the ingredients that are incorporated into each dish.



Herbsaint has been recognized by Eater National as one of “The Best Restaurants in America,” and has been added to the Fine Dining Hall of Fame by Nation’s Restaurant News, as well as listed as a Top 50 Restaurant in America by Gourmet Magazine.

Herbsaint is proud to be the only restaurant to have been included on the Times-Picayune’s annual list of New Orleans 10 Best Restaurants since the list began in 2003.



# BROWN BUTTER TART

SERVES 6-8

## INGREDIENTS

### Brown butter filling

8 oz. butter  
4 egg yolks  
5 ½ oz. sugar  
1 ½ oz. flour

### Pasta frollo tart dough

1 ¾ cups unsalted butter,  
room temperature  
½ cup granulated sugar  
pinch of salt  
1 vanilla bean  
1 egg  
2 egg yolks  
¼ teaspoon vanilla extract  
2 ¼ cups flour

1 ½ bananas

## METHOD

### Brown butter filling

Heat butter over medium heat until dark and nutty. Strain into a bowl. **Do not** scrape the bottom of the pot. Allow butter to cool slightly at room temperature. In the mixer with the whisk attachment, whip yolks and sugar on medium speed to ribbon stage. While whipping, slowly stream in the strained warm butter. With mixer on low speed, add flour and mix completely.

### Pasta frollo tart dough

Preheat the oven to 350°F. Prepare a 9" round tart mold by generously spraying it with pan-release spray. In the bowl of a stand mixer, combine butter, sugar and salt. Begin mixing with the paddle on low speed. Slice vanilla bean in half and scrape the vanilla bean into the mixer. In a separate bowl or pitcher, combine egg, egg yolks and vanilla extract. Cream butter, sugar, salt and vanilla bean with paddle attachment on speed 2 until well incorporated or about 5 minutes, then stop the mixer and scrape down the bowl. With the mixer on speed 1, slowly stream the liquids into the mixer bowl. Continue to mix slowly for 2 minutes. Stop the mixer again and scrape down the bowl. With the mixer on speed 1, slowly add all-purpose flour. Once it is incorporated, continue mixing dough on speed 2 for 4 minutes until dough is pale yellow. Turn dough out onto a table. Wrap dough in plastic wrap and place in the refrigerator to chill for at least an hour. Once dough is chilled, place it on a floured surface and begin rolling it out with a rolling pin. Turn dough 90 degrees every so often. Roll dough to ½" thickness. Carefully, place dough in the sprayed tart mold. Using your fingers, push dough into the edges. Using a knife, evenly cut the tops of dough off. Place tart shell on a cookie tray and place in the freezer for at least 30 minutes. Once totally frozen, place tart shell on a cookie tray into the preheated oven and bake for about 15-18 minutes, depending on the oven. The shell should be lightly golden brown. Set on a cooling rack to cool completely.

## ASSEMBLY

Slice bananas ½" thick to cover the bottom of a par-baked pasta frollo shell. Place filling evenly over bananas. Cook at 350°F for 15 minutes, rotate and bake for another 15 minutes.

