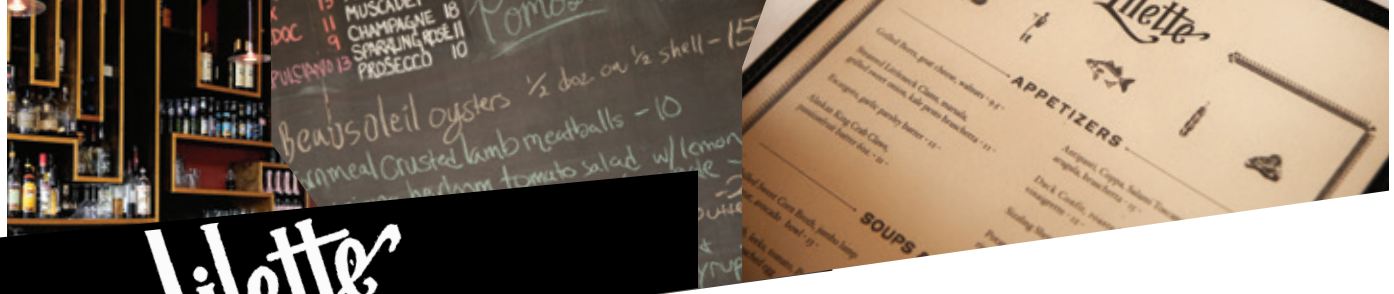
Featured from left to right: Emily Kramer, *Sales and Leasing Associate.* Hayden Wren III, CCIM, SIOR, CPA, *Director of Investment/Brokerage.* Keith Adler, *Sales and Leasing Associate.* Jonathan Fawer, *Senior Sales Associate.*



Lilette is born out of

chef and owner John Harris' desire to create an intimate dining environment. Cheerful and sunny at lunchtime, at night the dining room takes a turn toward the romantic, awash in wine-colored walls and soft lighting, causing *Travel and Leisure* magazine to dub it "the sexiest dining room in New Orleans". Whether it's a quick lunch in the midst of a Magazine Street shopping excursion, a romantic evening, or a family celebration, Lilette does not disappoint in providing a memorable experience.

Chilled Sweet Corn Broth with Jumbo Lump Crabmeat and Avocado

Ingredients

Soup

1/4 cup olive oil
1 cup finely chopped white onion
1/2 cup finely chopped celery
Kernels of 4 ears fresh corn (about 2 cups kernels)
4 sprigs of fresh thyme
4 1/2 cups water
Salt and freshly ground pepper to taste
Chopped fresh chives for garnish
Freshly ground white pepper for garnish
Extra virgin olive oil for garnish

Crab and Avocado Salad

12 ounces of fresh jumbo lump crabmeat
2 whole avocados, diced medium
1 lime, juiced
2 lemons, juiced
3 oranges, juiced

Method

Heat the olive oil in a saucepan over medium heat. Add the onion and celery and sauté for 5 minutes. Stir in the corn, thyme and water and season with salt and white pepper. Bring to a boil, reduce the heat and simmer for 15 minutes. Remove the thyme sprigs. Remove the soup in batches to a blender and purée until smooth. Strain the soup through a fine sieve. Season with salt and white pepper. Add slightly more salt than needed, to compensate for the cold serving temperature. Cover and chill for 3 hours or longer.

Prepare the crabmeat and avocado salad. Combine the fresh citrus juice with an equal amount of extra-virgin olive oil. Toss the crabmeat and avocado with a desired amount of the citrus vinaigrette.

Divide the crabmeat and avocado salad between 6 chilled bowls. Arrange the salad in a ring in center of each bowl. Spoon the soup into the bowl, around the salad. Garnish with chopped fresh chives, freshly ground white pepper and a drizzle of extra-virgin olive oil.

Please enjoy this recipe from Lilette
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