

CORPORATE REALTY

Music to your ears and food for the soul. Feast your ears and your palate with this melodic menu of soulful samplings, and you'll know what it means to taste New Orleans.



MEMPHIS MULTITRACKING
HANNIBAL LOKUMBE
JAY WEIGEL
ET. C. MANABOANTIC

JAY WEIGEL'S
CREAMY CRAWFISH ETOUFFE

Jay Weigel is a man of many talents. By day, he is the Executive Director of the nationally acclaimed Contemporary Arts Center, a 28-year, multi-disciplinary arts organization located in the Warehouse District of New Orleans. Prior to becoming Executive Director in 1996, Jay was the Musical Director of the CAC, almost from its inception. By night, Jay is one of the most accomplished composers in the country. His Clarinet Concerto was nominated in 2000 for a Pulitzer Prize. Jay not only writes original compositions incorporating jazz, rhythm and blues, gospel and rock and roll, but he also has worked with many of New Orleans' top musicians and worked on film scores with Terrence Blanchard for several Spike Lee movies. Jay has also been commissioned by the Kennedy Center for an original composition. His present passions, in addition to his music, are his wife Gigi, his 11 year old stepson T.J., his new 2.5 year old son Hendrix, and trying to work his handicap down from a 15 to a 10.

ingredients:

- 1 lb. crawfish tails
- 1 cup butter
- 4 shallots, peeled and finely chopped
- 1 bottle champagne
- salt
- fresh ground pepper
- 1 cup heavy cream
- louisiana hot sauce to taste
- 2 tsp. chopped tarragon for garnish

directions:

1. melt butter in deep skillet, add the shallots and sauté gently for 5 minutes until soft but not colored.
2. pour in the champagne, add salt and pepper to taste, then bring to boil and boil until reduced by half.
3. stir in the cream, cook until the sauce is thick, stirring constantly.
4. add the hot sauce, taste and adjust seasoning.
5. add crawfish, including fat and heat thoroughly.
6. serve over rice and sprinkle with tarragon.

serves four to six.