

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.

LEAH CHASE  
JON CLEARBY  
DAVID TURKANOWSKY  
IRVING AVERETT



## Authentic & Edible



### LEAH CHASE'S PECAN-CRUSTED TROUT WITH ORANGE MEUNIERE SAUCE

*Leah Chase, talented jazz vocalist, is the daughter of the owners of New Orleans' famous Dooky Chase Restaurant. Her musical roots grew from the musical influence of her father's band. She has performed with Wendell Brunious, Brice Winston, Derek Douget, Peter Martin, Roland Guerin, and many more.*

#### ingredients:

- 1 cup flour
- salt to taste
- 1/2 tsp. paprika
- 1/4 cup of finely chopped pecans
- 1 egg, beaten
- 1 cup milk
- 4 8-oz. trout filets
- 1/2 stick butter

#### directions:

1. mix flour, salt, paprika, and pecans in a bowl.
2. mix egg with milk.
3. dip filets in milk and egg mixture.
4. dredge in seasoned flour and pecan mixture.
5. heat butter in a skillet over a medium fire.
6. brown filets, about 6 minutes on each side.
7. place on hot platter.

#### orange meuniere sauce:

#### ingredients:

- 1/2 stick butter
- 1/2 cup orange juice
- 1 tablespoon chopped parsley
- orange slices for garnish

#### directions:

heat butter in a skillet over a medium fire. let brown but do not burn. add orange juice and parsley and cook for about 5 minutes. pour over fish. garnish with orange slices.

serves 4.