



[DO YOU KNOW WHAT IT MEANS TO MISS...]

Brennan's

[... NEW ORLEANS.]



*... in a prominent place... serving...
... and other...
... need us say more!*

*... pieces of...
... with a butter crab and Amandine Sauce.*

LAKE SHRIMP CLEMENCEAU 2 00
Lake shrimp sauteed with demi-brabant potatoes, fresh mushrooms, and petit pois in garlic butter.

LUMP CRABMEAT MARINIERE 2 50

FILET OF LAKE TROUT SAUTE AMANDINE 1 75

STUFFED FLOUNDER NOUVELLE ORLEANS 2 50
Stuffed with the rich meat of the Louisiana crab and deftly seasoned by a happy French chef.

SOFT SHELL CRABS SAUTE MEUNIERE 1 75

FROG LEGS PROVENCEALE 2 50

Tossed Green Salad (Chicory, Romaine, Endive, Watercress, and Kentucky Limoncello) 85c per person

Caesar Salad 1 25 Chapon Salad 60 Watercress Salad 75



POISSON GRAND DUC 3 75
... broached fillet of the tasty pompano on a base of asparagus, covered with a demi-Hollandaise sauce, garnished with mushrooms and...

Crepes Suzette 1 75 Fruit de Saison au Kirsch 1 50 Cheese Cakes 1 00
 Bananas Foster 1 50 Strawberry Romanoff 1 00 Strawberries 1 00
 Delmonico 1 00

Desserts

EGGS SARDOU

INGREDIENTS

1 cup creamed spinach, piping hot
2 artichoke bottoms, warmed in salted water
2 eggs, poached
¾ cup Hollandaise Sauce

HOLLANDAISE SAUCE

1 pound butter
4 egg yolks
1½ tsp. red wine vinegar
pinch of cayenne pepper
1 tsp. salt
1 tsp. water

PREPARATION

Make a base of spinach on the plate, place artichoke cups on top. Put an egg in each and top with Hollandaise sauce.
(1 serving)

HOLLANDAISE SAUCE

Melt the butter in a medium saucepan, skim and discard the milk solids from the top of the butter. Hold the clarified butter over very low heat while preparing egg yolks.

Place the egg yolks, vinegar, cayenne and salt in a large stainless steel bowl and whisk briefly. Fill a saucepan or Dutch oven large enough to accommodate the bowl with about 1" of water.

Heat the water to just below the boiling point. set the bowl in the pan over the water; do not let the water touch the bottom of the bowl. Whisk the egg yolk mixture until slightly thickened, then drizzle the clarified butter into the yolks, whisking constantly. If the bottom of the bowl becomes hotter than warm to the touch, remove the bowl from the pan of water for a few seconds and let cool. When all of the butter is incorporated and the sauce is thick, beat in the water.

Serve the Hollandaise Sauce immediately or keep in a warm place at room temperature until use.
(Yields 2 cups)

PLEASE ENJOY THIS FAMOUS RECIPE FROM BRENNAN'S PROVIDED BY **CORPORATE REALTY**

Special thanks to John Magill and The Historic New Orleans Collection, a museum and research center for Louisiana State and New Orleans history, for providing photographs, menus and postcards. www.hnoc.org

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