

Champagne Cocktail



A timeless classic originally made popular in 1862. Ladies, if we escort you to Table 8 at Commander's Palace, we hope you're ready to say "I do." More couples have gotten engaged at Table 8, a romantic corner nestled in the Coliseum Room, than throughout the entire restaurant. Champagne and Champagne Cocktails are de rigueur for such occasions. Unless the lady says "No." Then it's "Check, please."
- From *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

Crab and Corn Johnnycake with Local Caviar



Crab and Corn Johnnycake with Local Caviar

2 eggs	1 cup flour
1/2 tsp. salt	2 tsp. baking powder
2 tbsp. sugar	1 cup milk (room temp)
2 tbsp. melted butter	1/2 cup fresh corn
1 cup cornmeal	1/2 cup crabmeat

GARNISHES: sour cream, caviar, brunoise of olive, chopped egg yolk

Whip eggs until light in color. Whisk in sugar, butter and salt. Add cornmeal, flour, baking powder and milk. Fold in corn and crabmeat.

In a saute pan, heat 2 tbsp of butter on low to medium heat, drop bilini batter, one tbsp. at a time, into pan to form quarter-sized pancakes cook for 1 minute on each side.

Serve with sour cream, caviar, a brunoise of olive and chopped egg yolk.

*Try adding 1 tbsp. of chopped chives to the batter for color and flavor.



Champagne Cocktail

- 1 sugar cube**
- 6 dashes Angostura bitters**
- Chilled champagne, to fill the glass**
- 1 lemon twist, for garnish**

Makes 1 cocktail.

Place the sugar cube in the bottom of a champagne glass and drop the bitters onto it.

Fill the glass with champagne and garnish with the twist. Serve immediately.

Drink recipe from the book, *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

Enjoy this recipe from *Commander's Palace*
compliments of



CORPORATE REALTY

201 Saint Charles Avenue, Suite 4411 • New Orleans, LA 70170
504-581-5005 • www.corp-realty.com