



2014 Locals Guide to **NEW ORLEANS**



Tulane University Obstetrics and Gynecology

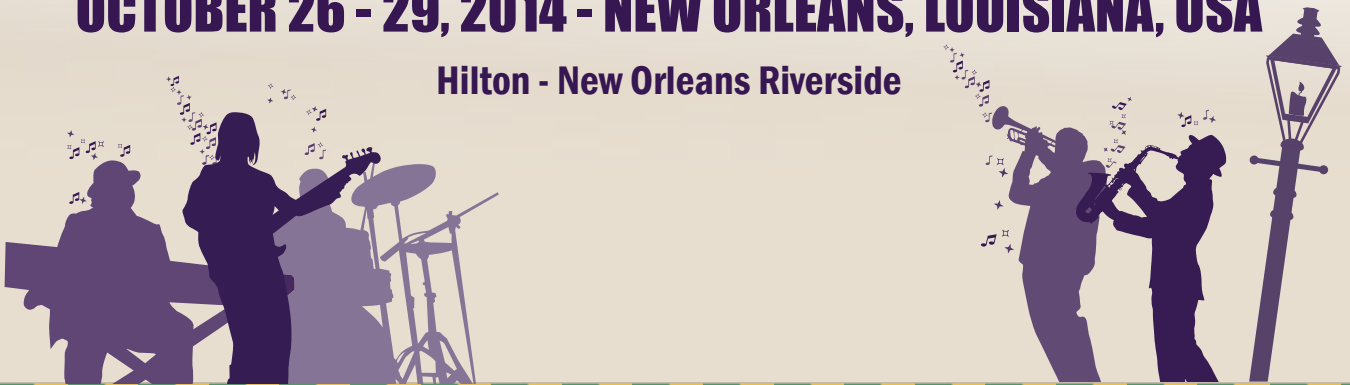


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NEW ORLEANS

through the eyes of locals...

On behalf of Tulane University's OB/GYN Department, welcome to the Crescent City! The unique food, culture, and entertainment of New Orleans are like no other in the world. This "through the eyes of locals" Guide to New Orleans features both our old favorites and many new places where you'll enjoy the exceptional hospitality of the "Big Easy". Read about exclusive, world-renowned restaurants and delight in finding some of New Orleans' best-kept secrets. We are going to point you in the right direction!

While you're in New Orleans pick up a copy of Offbeat Magazine; the city's premiere monthly music magazine. Also grab a copy of the Gambit, New Orleans' weekly newspaper, and check local listings to see what's happening around town. For a comprehensive online guide to New Orleans, visit www.neworleansonline.com.

We are pleased to provide you with a comprehensive list of the best restaurants and attractions in town. Many of these restaurants, art galleries and museums are now considered the hottest in the country. Most restaurants require reservations in advance, so plan accordingly. Most importantly, relax and enjoy the fun and flavor of New Orleans.

Laissez Les Bon Temps Rouler. . . Let The Good Times Roll!

WHAT'S INSIDE?

The Locals Way To Get Around.....	3
Where the Locals Go To Eat.....	5
Breakfast/Brunch.....	5
Lunch.....	7
Dinner.....	12
Where The Locals Go for Entertainment.....	24
What the Locals Consider Attractions.....	28
Where the Locals Go to Shop.....	33
New Orleans on the Web.....	34

THE LOCALS WAY TO GET AROUND



New Orleans Streetcar Lines

(504) 248-3900

www.norta.com

Fare: \$1.25 (Exact Change Required) \$3.00 All Day Pass

The Oldest Continually Operating Trolley System in the U.S.

St. Charles Line - Leaves at the corner of Canal and Carondelet. (Bourbon becomes Carondelet on the other side of Canal.) This 13.2 mile route traverses the Central Business District (CBD), the Garden District, and Uptown turning onto Carrollton Ave.

Riverfront Line – This 1.8 mile route runs from the Lower French Quarter to the foot of Canal Street along the Mississippi River.

Canal Line – This line connects with the St. Charles and Riverfront lines. Some Canal streetcars (marked “City Park”) take the “spur” down Carrollton Avenue to City Park; others (marked “Cemeteries”) continue to the end of Canal Street.

Taxis

United Cab (504) 522-9771

If you plan to call a cab, United tends to be the most reliable.

White Fleet (504) 822-3800

Yellow-Checker (504) 525-3311

Airport Shuttle

(504) 522-3500

www.airportshuttleneworleans.com

Official ground transportation provider to/from Louis Armstrong International Airport and Downtown Hotels. 1 passenger, \$38 Roundtrip Fare, one way trip is \$20. Shuttles depart airport every 30 minutes until the last flight of the day. Purchase tickets at the desks located across from the baggage carousels at the airport (ground level). For Departures call no later than 24 hours before flight time. Pick-up is usually 2 ½ hours before flight time. Limit 3 pieces of luggage per person.

Ferries

A Ferry has been crossing the Mississippi River from Cana Street (right next to the Aquarium of the Americas) to Algiers Point since 1827. The ferry runs every day from 6 am - 12:15 am, and departs from the New Orleans side at :15 and :45 past the hour. It departs from the West Bank on the hour and :30 past the hour.

Segway New Orleans Tours (French Quarter)

506 Conti St.

(504) 942-1970

www.segwaynola.com

One of the best ways to get around New Orleans. Daily guided tours of the city following a quick lesson. Small groups explore the French Quarter and various Algiers Point attractions including Blaine Kern’s Mardi Gras World and the famous Rose Tree Blown Glass Gallery. Segways available for rental or purchase.

Bicycle Michael’s (French Quarter)

622 Frenchmen St.

(504) 945-9505

www.bicyclemichaels.com

Full service bicycle center for rental of many road, mountain, and tandem bikes along with helmets and locks.

Carriages

(504) 943-8820

www.royalcarriagesneworleans.com

Mule-drawn carriages can be hired at Jackson Square for narrated tours of the French Quarter and surrounding neighborhoods.

WHERE THE LOCALS GO TO EAT



BREAKFAST/BRUNCH

Traditions run deep in New Orleans and brunch is no exception. Many restaurants in New Orleans boast a Jazz Brunch where you can enjoy the delicious cuisine while listening to the sounds of old Dixieland Jazz.

Café du Monde (French Quarter)

800 Decatur St.
(504) 525-4544
www.cafedumonde.com

\$. Casual. Cash only. This outdoor café is a local landmark that serves excellent café au lait and beignets, a French donut dusted with powdered sugar. This is a great place to go for breakfast, desserts or simply a cup of some of the best café au lait in the world.

Café Envie (French Quarter)

1241 Decatur St.
(504) 524-3689
www.cafeenvienola.com

\$. Casual. Wi-Fi friendly. Gourmet Coffee- house with pastries, sandwiches and desserts in a relaxed atmosphere. Recommendations: St. Ann Panini with Grilled Chicken and Roasted Peppers.

Camellia Grill (Uptown on a streetcar stop. Corner of St. Charles Ave. & Carrollton Ave.)

626 S. Carrollton Ave.
(504) 309-2679
www.camelliagrill.net

\$. Casual. Major Credit Cards Accepted. "The Grill" is a New Orleans institution with a 1950's diner atmosphere where both tourists and locals frequent.

Commander's Palace (Uptown in the Garden District, one block from the streetcar stop at St. Charles Ave. & Washington Ave.)

1403 Washington Ave.
(504) 899-8221
www.commanderspalace.com

\$\$\$ Dress Attire. (Jackets are Preferred at Dinner.) Major Credit Cards Accepted. Reservations Essential. Open since 1880, this beloved New Orleans restaurant serves a great traditional New Orleans Jazz Brunch on weekends.

Croissant D'Or Patisserie (French Quarter)

617 Ursulines Ave.
(504) 524-4663
www.croissantdornola.com

\$. Casual. Major Credit Cards Accepted. Pristine Pastry Shop that serves authentic French croissants, pies, tarts, and custards. Also serves excellent soups, salads, and sandwiches. Wonderful French coffee, cappuccino or espresso.

Mother's (Central Business District)

401 Poydras St.
(504) 523-9656
www.mothersrestaurant.net

\$. Casual. Cash Only. A True New Orleans classic Po-Boy shop with every kind of Comfort Food Imaginable. Recommendations: Mae's Omelette, Jerry's Omelette, Crawfish Etouffee Omelette, Shrimp Creole Omelette, Homemade Biscuits. IMPORTANT: At Mother's you must go through the line and pay your bill before you take a seat! Trust us - don't try otherwise. Food is great but they take this rule seriously. Lunch & Dinner also served.

The New Orleans Grill (Central Business District - in the Windsor Court Hotel)

300 Gravier St.
(504) 522-1994
www.grillroomneworleans.com

\$\$\$ Dress Attire. Major Credit Cards Accepted. Reservations Essential. Lavishly furnished restaurant with an equally dazzling menu. Enjoy Sunday Brunch with Live Entertainment. Recommendations: Windsor Court Benedict, Grillades and Roasted Red Pepper Grits, Crawfish Enchiladas, Buttermilk Flapjacks with Pecan Filling, Fruit & Cheese Assortment.

Stanley Restaurant (Jackson Square)

547 Saint Ann St.
(504) 587-0093
www.stanleyrestaurant.com

\$. Casual. Major Credit Cards Accepted. Conveniently located on historic Jackson Square, the view from Stanley's provincial yet elegant dining room provides a beautiful backdrop of St. Louis Cathedral and downtown New Orleans. With all day breakfast and brunch, delicious sandwiches, a soda fountain, house-made ice cream desserts, and The Stanley Burger there's something guaranteed to please anyone.

BREAKFAST/BRUNCH (cont'd)

Surrey's Café and Juice Bar (Uptown)

1418 Magazine St.

(504) 524-3828

www.surreyscafeandjuicebar.com

\$. Casual. Cash Only. Very relaxed café with a great breakfast and brunch. Both a Breakfast Haven and Health Food Lover's Delight with several fresh squeezed juice offerings. Recommendations: Montana Plate, Surrey's Huevos Rancheros, Any of Chef Gregg Surrey's Egg Dishes.

LUNCH

New Orleans is famous for its "po-boys", once considered the poor man's sandwich, hence the name. These sandwiches are filled with everything from fried seafood to "debris", the roast beef drippings that fall into the pan while the roast is cooking.

Bayona (French Quarter)

430 Dauphine St.

(504) 525-4455

www.bayona.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Internationally Acclaimed Chef Susan Spicer serves up lunch Wed.- Sat. in this 200 year old cottage. Ask for a seat on the romantic patio, weather permitting. Recommendations: Sautéed Sweetbreads, Grilled Shrimp with Black Bean Cake, Seared Sea Scallops, Mixed Grill of Hanger Steak Brochette with Stuffed Quail and Poche's Boudin.

Bon Ton Café (Central Business District)

401 Magazine St.

(504) 524-3386

www.thebontoncafe.com

\$\$ Casual. Major Credit Cards Accepted. Excellent broiled seafood and classic Cajun dishes. Recommendations: Baked Eggplant with Shrimp, Five Course Crawfish Sampler, Turtle Soup, Oyster Omelette, and Bread Pudding.

Boucherie (Carrollton)

8115 Jeannette St.

(504) 862-5514

www.boucherie-nola.com

\$. Casual. Reservations Recommended. Boucherie describes their food as "fine dining for the people". They earn that title with a great lunch menu with entree's like Steamed Mussels with Collard Greens & nice variety of unique po-boys and sandwiches.

Café Amelie (French Quarter)

912 Royal St.

(504) 412-8965

www.cafeamelie.com

\$. Casual. Major Credit Cards Accepted. Café Amelie was named for Amelie Milton berger, the Mother of the first American Princess of Monaco, Princess Alice, who lived in an accompanying townhouse in the mid-1800s. Café Amelie is known for having one of the most beautiful and romantic courtyards in the Quarter, where patrons can dine "alfresco" or inside the lovely air- conditioned dining rooms within the historic Carriage House. Recommendations: Amelie Muffaletta, Blackened Rack Of Lamb, and Citrus Roasted Half Chicken.

Café Maspero (French Quarter)

601 Decatur St.

(504) 523-6250

www.cafemaspero.com

\$. Casual. Located across from Jackson Brewery, this open-air café is a local favorite. Recommendations: Any Muffuletta Sandwich, Onion Soup, Seafood Platter, Roast Beef Sandwich with "debris".

Casamentos (Uptown)

4330 Magazine St.

(504) 895-9761

www.casamentosrestaurant.com

\$. Casual. A family-owned restaurant since 1919. Recommendations: Fried Oyster Po-Boy, Fried Shrimp Po-Boy, and Seafood Platter.

Central Grocery (French Quarter)

923 Decatur St.

(504)523-1620

www.centralgroceryneworleans.com

\$. Casual. Lunch Only. Cash. Tryany Muffuletta (a sandwich filled with cold cuts, cheese, and an olive spread served on fresh homemade bread). Delicious!

Clancy's (Uptown)

6100 Annunciation St.

(504) 895-1111

www.clancysneworleans.com

LUNCH (cont'd)

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. A popular restaurant among uptown locals where the menu is filled with imaginative New Orleans favorites. Recommendations: Smoked Soft Shell Crab with Brie, Beef Tenderloin with Port and English Stilton, Oysters with Brie, Shrimp and Grits Appetizer.

Cochon (Central Business District)

930 Tchoupitoulas St.

(504) 588-2123

www.cochonrestaurant.com

\$\$ Casual. Major Credit Cards Accepted. Great for lunch or dinner. Experience true regional cuisine with a haute twist in this chef-owned restaurant where Boudin Balls and Pork Dishes reign supreme. Recommendations: Fried Boudin with Pickled Peppers, Spoon-bread with Okra and Tomatoes, Oyster and Bacon Sandwich, Cochon de Lait with Turnips, Cracklins and Cabbage.

Crabby Jacks (Jefferson – 10 Minutes from Uptown)

428 Jefferson Hwy.

(504) 833-2722

www.crabbyjacksnola.com

\$ Casual. Major Credit Cards Accepted. Known for its down-home Creole food, this restaurant is a favorite among New Orleans urbanites and well worth the drive. Recommendations: Fried Green Tomato and Shrimp Remoulade Salad, Paned Rabbit or Roasted Duck Po-Boys, Smoky Red Beans & Rice, Muffalettas, and Jambalaya.

Domenica (Central Business District)

123 Baronne Street.

(504) 648.6020

www.domenicarestaurant.com

\$ Smart Casual. An Italian restaurant in the renovated historic Roosevelt Hotel that is as warm and inviting as a traditional Sunday supper in a rural Italian village, where each bountiful dish is lovingly prepared with the purest ingredients according to ages-old technique. Also serve brunch & dinner.

El Gato Negro (French Quarter)

81 French Market Place

(504) 525-9752

www.elgatonegronola.com

\$\$ Casual. Popular lunch restaurant serving Authentic Central Mexican cuisine. Excellent hand-muddled Mojitos and Margheritas with Fresh Squeezed Juice. Recommendations: Pulled Pork Tamales, Manchego

Cheese Board, Corn Tortillas Stuffed with Filet Mignon, New Zealand Lamb Chops Guadalajara Style, Coyitos Pan Seared Atlantic Salmon, and Red Snapper a la Cancun.

Gumbo Shop (French Quarter)

630 St. Peter St.

(504) 525-1486

www.gumboshop.com

\$\$ Casual Major Credit Cards Accepted. This old New Orleans style restaurant is housed in a restored circa-1794 building. The walls are filled with century-old murals but the cuisine is both classic and contemporary. Recommendations: Seafood Gumbo, Vegetarian Gumbo, Maque Choux Corn, Crawfish Pasta in Tasso Cream Sauce, Grilled Boudin with Creole Mustard, Sautéed Shrimp Po-Boy, Hot Roast Beef Po-Boy, Southern Pecan Pie a la mode, and Hot Bread Pudding with Whiskey Sauce. Crazy Good!

Louisiana Pizza Kitchen (French Quarter)

95 French Market Place

(504) 522-9500

www.louisianapizzakitchen.com

\$ Casual. Major Credit Cards Accepted. Cozy neighborhood café which specializes in wood-fired gourmet pizzas, excellent pasta dishes, oversized salads, calzones, and wraps. Large selection of microbrews, imported beers, and wine.

Mandina's (Mid-City)

3800 Canal St.

(504) 482-9179

www.mandinasrestaurant.com

\$\$ Casual. Quintessential New Orleans neighborhood restaurant opened by Sebastian Mandina from Palermo, Italy in 1898. Now its fourth generation proprietors continue to serve some of the best Italian seafood dishes in the city. Major Credit Cards Accepted.

Napoleon House (French Quarter)

500 Chartres St.

(504) 524-9752

www.napoleonhouse.com

\$ Casual. Historic Café and Bar with great New Orleans ambience. Once the home of Nicholas Girod, mayor of New Orleans from 1812 to 1815, who was a staunch supporter of Napoleon. Recommendations: Pimm's Cup (World Famous Drink made from a mixture of Lemonade and Pimm's Liquor), Sazerac (Original New Orleans Cocktail made with whiskey, simple sugars, herbsaint, and bitters), French Onion Soup, Warm Muffaletta Sandwich, Seafood Gumbo, and Café Charcuterie.

LUNCH (cont'd)

Palace Café (Central Business District)

605 Canal St.
(504) 523-1661
www.palacecafe.com

\$\$\$ Dress Attire. Major Credit Cards Accepted. Owned by Dickie Brennan, of the famous Brennan family, the Palace Café is housed in the landmark Werlein building and has a great Sunday Jazz Brunch. Recommendations: Crabmeat Cheesecake, Turtle Soup, Werlein Salad, Crawfish Tabbouleh Salad, Andouille-Crusted Gulf Fish, Shrimp Tchefuncte, Pasta St. Charles, Cochon du Lait Pot Pie, and Warm White Chocolate Bread Pudding for dessert.

Parkway Bakery & Tavern (Mid-City)

538 N. Hagan Ave.
(504) 482-3047
www.parkwaybakeryandtavernnola.com

\$. Casual. Major Credit Cards Accepted Historic local eatery known for its wall-to-wall 20th Century New Orleans memorabilia. Recommendations: Roast Beef or Seafood Po-Boys. Be sure to finish off lunch with a Hubig's pie, another New Orleans tradition. www.parkwaybakeryandtavernnola.com

Praline Connection (French Quarter)

542 Frenchmen St.
(504) 943-3934
www.pralineconnection.com

\$\$ Casual. Major Credit Cards Accepted. The theme of this French Quarter restaurant is Creole with Soul. Recommendations: File Gumbo, Stuffed Crab Plate, Taste of Soul Platter, Stewed Chicken, Smothered Pork Chops, and for Dessert: Sweet Potato Cookies or Creole Pralines.

Stanley Restaurant (Jackson Square)

547 Saint Ann St.
(504) 587-0093
www.stanleyrestaurant.com

\$. Casual. Major Credit Cards Accepted. Conveniently located on historic Jackson Square, the view from Stanley's provincial yet elegant dining room provides a beautiful backdrop of St. Louis Cathedral and downtown New Orleans. With all day breakfast and brunch, delicious sandwiches, a soda fountain, house-made ice cream desserts, and The Stanley Burger there's something guaranteed to please anyone.

Sylvain (French Quarter)

625 Chartres St.
(504) 265-8123
www.sylvainnola.com

\$. Casual. Major Credit Cards Accepted. Hearty, straightforward and fresh, Sylvain provides an oasis of style and unmatched quality. A wide variety of tasty dishes from their Porchetta Po-Boy to the delicious Sylvain Burger make this a great stop for lunch.

DINNER

Many New Orleanians will plan what their having for dinner while eating lunch. Food is an art form here and there is no shortage of world-renowned chefs running award winning restaurants. Be sure to make reservations as popular dining places can often fill up quickly.

Antoine's (French Quarter)

713 St. Louis St.
(504) 581-4422
www.antoines.com

\$\$\$ Dress Attire/ Jacket Required. Reservations Essential. Major Credit Cards Accepted. For over 160 years Antoine's has served the finest traditional French Creole cuisine in New Orleans. Recommendations: Oysters Rockefeller(Invented Here), Pommes de Terre Soufflés (Fried Potato Puffs), Pompano Pontchartrain (Grilled Filet of Pompano with Lump Crabmeat), Crevettes (Shrimp) Remoulade, Escargots a la Bordelaise, Shrimp Bisque, Chair de Crabes Ravigote, Chair de Crabes Au Gratin(Crabmeat Au Gratin),Chicken Rochambeau, Tournedos Marchand du Vin, Chateaubriand for Two, Cotelettes d'agneau Grillees (Grilled Lamb Chops) and for Dessert: Baked Alaska or Gateau Chocolate d'Yvonne.

Arnaud's (French Quarter)

813 Rue Bienville St.
(504) 523-5433
www.arnauds.com

\$\$\$ Dress Attire/Jackets Requested. Reservations Essential. Major Credit Cards Accepted. First opened in 1918, Arnaud's is known as the Grand Dame of Classic Creole Restaurants. Recommendations: Shrimp Arnaud, Smoked Pompano Bourgeois, Oysters Bienville, Shrimp Bisque, Arnaud's Crabcakes, Trout Meunière, Pompano David, Veal Tournedos Chantal, Filet Mignon Charlemond, Roast Louisiana Quail Elzey, Soufflé Potatoes, Bread Pudding and Crème Brulée.

DINNER (cont'd)

Bayona (French Quarter)

430 Dauphine St.
(504) 525-4455
www.bayona.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Chef Susan Spicer has received a number of accolades including the James Beard award for Best Chef. Weather permitting; dine in Bayona's beautiful courtyard. Excellent atmosphere and food that is best described as a creative use of Louisiana ingredients with a Mediterranean flair. Recommendations: Grilled Shrimp with Black Bean Cakes, Lamb Kabobs with Eggplant Tapenade, Grilled Duck Breast with Pepper Jelly, Cream of Garlic Soup, Veal Sweetbreads with Lemon Caper Butter, Seared Scallops with Artichoke Lemon Cous Cous, Crispy Smoked Quail Salad with Bourbon Molasses Vinaigrette, Sautéed Pacific Salmon with Choucroute and Gewurztraminer Sauce, Niman Ranch Pork Chops, Grilled Hanger Steak with Potato Gratin and Shallot Bordelaise Sauce, and for Dessert: Strawberry Charlotte with Chocolate Mascarpone Mousse or Dark Chocolate Banana Torte.

Bistro Daisy (Uptown)

5831 Magazine St.
(504) 899-6987
www.bistrodaisy.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Creative and Contemporary Bistro fare in a romantic setting. Recommendations: Daisy Salad, Poached Oysters with Fennel, Pork Loin over Crisp Herb Choucroute, Smoky Grilled Sweetbreads, and Steamed Mussels in a Tomato-Leek Broth.

Brennan's (French Quarter)

417 Royal St.
(504) 525-9711
www.brennansneworleans.com

\$\$\$ Dress Attire. Reservations Essential. Major Credit Cards Accepted. Recommendations: Turtle Soup, Oysters Rockefeller, Shrimp Sardou, Trout Kottwitz, Redfish with Lump Crabmeat Jaime, Grilled Filet of Salmon Audubon, Buster Crabs Bernaise, Shrimp Victoria, Tournedos Taylor, and for Dessert: Bananas Foster (this famous dessert originated here for a favorite patron named Mr. Foster), Creole White Chocolate Mousse Pie, Crepes Fitzgerald, or Bread Pudding St. Joan d'Arc.

Brigtsen's (Uptown)

723 Dante St.
(504) 861-7610
www.brigtsens.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Appealing menu of original

Creole and Cajun dishes in a converted old home. Chef Brigtsen studied under Paul Prudhomme at K-Paul's Restaurant for seven years before leaving to open Brigtsen's. Recommendations: Sautéed Sweetbreads with Potato Leek Cake, Crabmeat Creolaise, Pan Roasted Quail with Corn Macque Choux, Crabmeat Parmesan Crusted Fresh Gulf Fish, Roast Duck with Honey Pecan Cornbread Dressing, Grilled Tournedos with Tasso Marchand du Vin Sauce, Sautéed Veal and Oysters with Spinach Au Gratin and for Dessert: Banana Bread Pudding with Custard Sauce, Café au Lait Crème Brulée or Pecan Pie with Caramel Sauce.

Clancy's (Uptown)

6100 Annunciation St.
(504) 895-1111
www.clancysneworleans.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. A popular restaurant among uptown locals where the menu is filled with imaginative New Orleans favorites. Recommendations: Smoked Soft Shell Crab with Brie, Beef Tenderloin with Port and English Stilton, Oysters with Brie, Shrimp and Grits Appetizer.

Cochon (Central Business District)

930 Tchoupitoulas St.
(504) 588-2123
www.cochonrestaurant.com

\$\$ Casual. Major Credit Cards Accepted. Experience true regional cuisine with a haute twist in this chef-owned restaurant where Boudin Balls and Pork Dishes reign supreme. Recommendations: Fried Boudin with Pickled Peppers, Spoon-Bread with Okra and Tomatoes, Oyster and Bacon Sandwich, Cochon de Lait with Turnips, Cracklins and Cabbage.

Commander's Palace (Uptown in the Garden District. One block from the streetcar stop at St. Charles

Ave. & Washington Ave.)
1403 Washington Ave.
(504) 899-8221
www.commanderspalace.com

\$\$\$ Dress Attire (Jackets Preferred at Dinner) Reservations Essential. Major Credit Cards Accepted. Open since 1880, this beloved New Orleans restaurant serves a great traditional New Orleans Jazz Brunch on weekends all in a courtly atmosphere. Recommendations: Turtle Soup, Foie-Gras, Fire-Roasted Crawfish Grit Cakes, Tasso Shrimp Henican, Le Petit Cochon Baton, Veal Chop Tchoupitoulas, Pecan-Crusted Gulf Fish, Harris Ranch Black Angus Filet Mignon, Sliced Rack of Colorado Lamb and for Dessert: Bread Pudding Soufflé.

Court of Two Sisters (French Quarter)

613 Royal St.
(504) 522-7261
www.courtoftwosisters.com

DINNER (cont'd)

\$\$ Dress Attire. Major Credit Cards Accepted. It was two Creole sisters and the notions shop they owned on this site that gave The Court of Two Sisters its name. However, 613 Royal has long played a significant role in the history of the French Quarter and old New Orleans. Recommendations: Creole Seafood Gumbo, Seared Duck Breast A l'Orange, and Shrimp and Grits.

Delmonico (Owned By Emeril) (Uptown)

1300 St. Charles Ave.

(504) 525-4937

www.emerils.com

\$\$\$ Business Casual. Reservations Essential. Major Credit Cards Accepted. Emeril bought this circa-1895 restaurant and remained true to its classic cuisine and exemplary service. Recommendations: New Orleans Style Barbecue Shrimp, Jumbo Lump Crabmeat Cakes, Filet Mignon, Redfish Meuniere, Baked Alaska and for Dessert: Traditional Bananas Foster for Two, Drunken Chocolate Cake or Emeril's Delmonico Signature Bittersweet Chocolate Bread Pudding.

Dick and Jenny's (Uptown)

4501 Tchoupitoulas St.

(504) 894-9880

www.dickandjennys.com

\$\$ Casual. Major Credit Cards Accepted. No Reservations Taken. Fine Regional Cuisine with Eclectic Euro overtones all in a comfortable, casual, and affordable setting. Recommendations: Warm Crawfish and Andouille Cheesecake, Fried Alligator Boudin with Spicy Creole Mustard, Grilled Tenderloin Beef Tips with Portobello Mushrooms and Point Reyes Blue Cheese, Chef James' Barnyard Gumbo, Pecan Smoked Filet Mignon and Foie Gras, Blackened Redfish with Grits Leeks and Smoked Mushrooms, Duck Duet, Bronzed Pork Loin Stuffed with Goat Cheese, Seared Scallops/Grilled Shrimp/Crawfish Brie, Crispy Soft Shell Crab with Thai Coconut Curry and for Dessert: Louisiana Strawberry Stack, Mexican Chocolate Torte with Agave Nectar or Crème Brulée du Jour.

Dominique's (Uptown)

4729 Magazine St.

(504) 894-8881

www.dominiquesonmag.com

\$\$ Casual. Major Credit Cards Accepted. This great restaurant offers accessibly priced wines, handcrafted cocktails and exquisite cuisine in the perfect spot: a renovated double shotgun cottage. Try the Grilled Diver Scallops and Housemade Fettucine and a Floating Island for dessert.

Emeril's (Warehouse District)

800 Tchoupitoulas St.

(504) 528-9393

www.emerils.com

\$\$\$ Dress Attire. Reservations Essential. Major Credit Cards Accepted. Valet Parking. Recognized as one of America's premier chefs, Emeril's is the avant-garde of "new" Louisiana restaurant cuisine. The Food Bar, located at the front of the kitchen, delivers an up-close dining experience. Recommendations: Barbeque Shrimp with Rosemary Biscuit, Smoked Exotic Mushrooms in Tasso Cream Sauce, Homemade Andouille and Boudin Sausages with Beer Braised Onions and Creole Mustard, Colorado Lamb Spareribs with Tomato Creole Glaze, Andouille Crusted Redfish, Citrus and Tea-Glazed Duck, Pan Seared Filet of Beef with Creamy Mascarpone Polenta, Grilled Shrimp and Littleneck Clam Carbonara, Pan Roasted Veal Tenderloin with Saffron Creamed Corn and for Dessert: Emeril's Banana Cream Pie, White Chocolate Bread Pudding, Pecan Praline Ricotta Doughnuts with Vanilla Bean Anglaise and Chocolate Truffle Torte with Raspberry Coulis.

Galatoire's (French Quarter)

209 Bourbon St.

(504) 525-2021

www.galatoires.com

\$\$\$ Dress Attire. Jacket Required. Reservations Essential. Major Credit Cards Accepted. Since 1905 this French Creole Bistro has served some of the most reliably delicious cuisine in all of New Orleans. Winner of the prestigious James Beard Award in 2005. Recommendations: Fried Oysters and Bacon en Brochette, Veal Chops with Béarnaise Sauce, Seafood Stuffed Eggplant, Sautéed Soft Shell Crabs Meuniere, Shrimp Clemenceau, Crabmeat Saint-Pierre, Pompano Meuniere Amandine, Galatoire Grand Goute and for Dessert: Banana Bread Pudding.

Gautreau's (Uptown)

1728 Soniat St.

(504) 899-7397

www.gautreusrestaurant.com

\$\$\$ Major Credit Cards Accepted. Dress Attire. Reservations Essential. Smart, Classy, and Timeless sums up Gautreau's style with a menu that is both inventive and down to earth. Gautreau's French Inspired Cuisine has always respected the classic New Orleans flavors. Food & Wine Magazine named Chef Sue Zemanick one of the Top 10 Best New Chefs in America. Recommendations: Foie Gras Torchon, Seared Sea Scallops, Crispy Sweetbreads with Louisiana Crawfish, Duck Confit, Sautéed Snapper with Ratatouille and Basil Butter, Seared Yellowfin Tuna with Crispy Shitakes and Truffled Citrus Butter, Seared Filet Mignon with Fingerling Potatoes and Sauce Perigord, Roasted Duck Breast, Sautéed Medallions of Veal Tenderloin with Wild Mushrooms and for Dessert: Flourless Chocolate Cake, Warm Apple Tarte Tatin, Vanilla Bean Crème Brulée or Fine Cheese Assortment.

GW Fins (French Quarter)

808 Bienville St.

(504) 581-3467

www.gwfins.com

DINNER (cont'd)

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. New Orleans' obsession with Seafood is taken to new heights here where fresh fish is flown in daily. Recommendations: Wood Grilled Gulf Shrimp, Lobster Dumplings, Sautéed Redfish, Blackened Lemonfish, Gulf Stone Crab Claws, New Bedford Sea Scallops, Chilean Sea Bass, Macadamia and Peppercorn Crusted Swordfish and for Dessert: Deep Dish Apple Pie or White Chocolate and Caramel Bread Pudding.

Herbsaint (Central Business District)

701 St Charles Ave
(504) 524-4114
www.herbsaint.com

\$\$ Smart Casual, Reservations Essential. Major Credit Cards Accepted. Upscale Contemporary Bistro with Classic Louisiana Cuisine. Recently named one of the Top 50 Restaurants in the U.S. by Gourmet Magazine. Recommendations: Herbsaint Shrimp Bisque, Shrimp and Green Chile Grit Cakes with Tasso Cream Sauce, Housemade Charcuterie Selections with Cornichons and Mustard, Muscovy Duck Leg Confit, Dijon Crusted Lamb Shoulder Au Jus, Smothered Kurabuta Pork Belly and for Dessert: Chocolate Beignets, Banana Brown Butter Tart with Fleur de Sel Caramel, Crème Fraiche Panna Cotta with Ponchatoula Strawberries and Almond Biscotti or Chocolate Pecan Tart with Butterscotch Rum Sauce.

Iris (French Quarter)

321 N. Peters St.
(504) 299-3944
www.irisneworleans.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Uptown bistro offering sophisticated fare in a charming atmosphere. Chef Ian Schnoebelen was voted one of the nation's Top Ten Chefs of 2007. Recommendations: Grilled Shrimp with Roasted Peppers, Seared Ahi Tuna with Bok Choy and King Oyster Mushrooms, Veal Cheek Ravioli, Seafood Gazpacho, Lamb T-Bone, Hawaiian Marlin Hebi, or Seared Scallops with Grapefruit Butter.

Jacques-Imo's Café (Uptown)

8324 Oak St.
(504) 861-0886
www.jacquesimoscafe.com

\$\$ Casual. Major Credit Cards Accepted. Reservations Accepted For Party of 5+. Re-invented New Orleans cuisine in a festive atmosphere. PROBABLY THE BEST-KEPT SECRET OF NEW ORLEANS! Chef Jacques worked for Paul Prudhomme while getting his MBA from Tulane. Get there early. . . by 6:30pm or you're in for an hour+ wait. . . although it's well worth it. Recommendations: Deep Fried Roast Beef Po-Boy, Alligator Sausage Cheesecake, Cajun Bouillabaisse, Smothered Rabbit Over Grits and for Dessert: Coconut Bread Pudding.

K-Paul's Louisiana Kitchen (French Quarter)

416 Chartres St.
(504) 524-7394
www.kpauls.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Here at this landmark New Orleans restaurant, world-renowned Chef Paul Prudhomme started the "Blackened" cuisine craze and introduced Cajun fare to the culinary world. Two decades later this reliable establishment still serves some of the best dishes in the city. Recommendations: Chicken and Andouille Gumbo, Turtle Soup, Shrimp and Corn Macque Choux, Fried Duck Boudin Cake, Fried Crawfish Tails, Cajun Jambalaya, Blackened Stuffed Pork Chop Mushroom Zinfandel, Roasted Duck and Shrimp Dulac, Bronzed Swordfish, Blackened Beef Tenders and for Dessert: Bread Pudding with Lemon Sauce and Chantilly Cream, Chocolate Ganache or Sweet Potato Pecan Pie.

La Crepe Nanou (Uptown)

1410 Robert St.
(504) 899-2670
www.lacrepenanou.com

\$\$ Casual. Major Credit Cards Accepted. Reservations Not Accepted. An inviting French-chic bistro serving Classic French Cuisine with a New Orleans flair. Recommendations: Pate' Maison, Le Filet Mignon, Veal Scallops, Fruits de Mer St. Jacques (Fresh Fish with Lump Crabmeat), Lamb Chops with Cognac Sauce, Crepe Ecrevisse (Crawfish Crepes), Crepe au Crabe, Crepe Bourguignonne (Beef Tips) and for Dessert: any of Nanou's Lavish Dessert Crepes.

La Petite Grocery (Uptown)

4238 Magazine St.
(504) 891-3377
www.lapetitegrocery.com

\$\$\$ Dressy casual. Major Credit Cards Accepted. Reservations. An Uptown Bistro with an outstanding Chef, Justin Devillier. Braised beef short ribs, shellfish stew, paneed rabbit with spaetzle, peach upside-down cake.

Lilette (Uptown)

3637 Magazine St.
(504) 895-1636
www.lilletterestaurant.com, www.bouignytavern.com

\$\$\$ Dress Attire. Reservations Essential. New Orleans and French Inspired Cuisine in a Bistro setting. Recommendations: Boudin Noir with Cornichon, Potato Crusted Fresh Fish, Escargot with Mixed Mushrooms and Calvados Cream, and Goat Cheese Quenelles for dessert. (Surprise Menu Item: Italian Eggplant Parmigiano . . . worth trying!) Also, right next door the owners of Lilette run a wine bar and cocktail lounge, Bouigny Tavern. The perfect place to start an evening or wind down after one.

DINNER (cont'd)

Luke (Uptown)

333 St. Charles Ave.

(504) 378-2840

www.lukeneworleans.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. German Cuisine reminiscent of Old World New Orleans in Grand Style. Recommendations: Pate de Campagne of Wild Boar, Crabmeat Maison, Grilled Boudin Noir, Flamenkuche (Onion Tarte with Bacon and Emmenthaler Cheese), Le Maire's Crab and Corn Bisque, Jumbo Louisiana Shrimp En Cocotte, Entrecote Grillee au Frites (Grilled Rib Eye with Lump Crabmeat Sauce), Jagerschnitzel Mit Spatzle (Paniced Veal Cutlets with Chantrelle and Oyster Mushrooms and Lump Crabmeat).

Mariza's (Bywater)

2900 Chartres St.

(504) 598-5700.

www.marizaneworleans.com

\$\$ Smart Casual. Major Credit Cards Accepted. Italian-inspired restaurant. Recommendations: Raw Bar, Pizzas, Homemade Pastas, Hanger Steak.

Maximo's Italian Grill (French Quarter)

1117 Decatur St.

(504) 586-8883

www.maximosgrill.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Sophisticated and Innovative Italian Cuisine with a New Orleans Twist. Award Winning Wine List. Recommendations: Fire Roasted Shrimp, Crab Claws Bordelaise, Grilled Scallops Salad, Crawfish Diablo, Seafood Pasta Pirata, Veal Saltimbocca, Maximo's Rack of Lamb, Fire Roasted Filet Mignon with Crawfish Sauce. Try any of their Fresh Made Desserts.

MiLa (French Quarter)

817 Common St. (Corner of Common and Baronne)

(504) 412-2580

www.milaneworleans.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Located in the Renaissance Pere Marquette Hotel, MiLa is a marriage of Mississippi and Louisiana cuisines. Recommendations: New Orleans Style Barbeque Lobster, Oyster Rockefeller "Deconstructed", Pan Roasted Sweetbreads, Veal Tournedos, Sautéed Speckled Trout, Rotisserie Sweet Tea Brined Duck, Hickory Smoked Rack of Lamb, Halibut a la Plancha, and for Dessert: Chocolate Peanut Butter Tart, Warm Italian Almond Cake, or International Cheese Assortment.

Mr. B's Bistro (French Quarter)

201 Royal St.

(504) 523-2078

www.mrbsbistro.com

\$\$ Business Casual. Reservations Essential. Major Credit Cards Accepted. Owned by the first-family of New Orleans Cuisine (the Brennan Family) Mr. B's has inventive Creole food in a warm, flavorful atmosphere. Recommendations: Mr. B's Crabcakes, Jumbo Sea Scallop, Seared Foie Gras, Gumbo Ya-Ya, Mr. B's Barbequed Shrimp, Filet Mignon with Truffle Butter, Wood Grilled Veal Chop with Smoked Tomato Butter Sauce, Pecan Crusted Redfish with Creole Meuniere Sauce. Pan Sautéed Halibut Filet with Basil Butter Sauce, Crawfish Risotto, Blackened Yellowfin Tuna Steak, and for Dessert: Brennan's Bread Pudding with Irish Whiskey Sauce, White Chocolate Brownie, Lemon Ice Box Pie or Hot Buttered Pecan Pie.

Mr. John's Ristorante/Steakhouse (Uptown)

2111 St. Charles Ave.

(504) 679-7697

www.mrjohnsristorante.com or www.neworleansrestaurants.com/mrjohnssteakhouse

\$\$\$ Dress Attire. Reservations Essential. Major Credit Cards Accepted. Billed as one of the Best Steakhouses in New Orleans, this Italian flavored Ristorante offers a great dining experience all from the most beautiful street in the city, St. Charles Avenue. Recommendations: Eggplant Roulade, Fried Green Tomatoes with Crabmeat, Crab Cakes, Shrimp Scampi, Salmon with Lemon Dill Sauce, Tuna Genovese, Snapper with Seafood Medley, Lobster Tail, Crabmeat Ravioli, Veal Piccata, Veal Penne with Crabmeat and Lemon Butter Sauce, Filetto Di Manzo alla Christian, Broiled Ribeye au Poivre, Broiled New York Strip with Gorgonzola Cheese.

The New Orleans Grill (Central Business District - in the Windsor Court Hotel)

300 Gravier St.

(504) 522-1994

www.grillroomneworleans.com

\$\$\$ Dress Attire. Reservations Essential. Major Credit Cards Accepted. Upscale Dining with Contemporary Creole Cuisine. Recommendations: Jumbo Lump Crab Cake, Tuna Carpaccio, Seared Scallops, Chicken and Andouille Gumbo, Butter Poached Lobster, Duck Breast with Black Truffle Bread Pudding, Salt Baked Boneless Fresh Fish, Grilled Rack of Lamb, and for Dessert: Southern Style Pecan Pie, Classic Vanilla Bean Crème Brûlée, Chocolate Crunch Cake or Assorted Cheese Plate.

NOLA (French Quarter)

534 St. Louis St.

(504) 522-6652

www.emerils.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Emeril Lagasse's French Quarter

DINNER (cont'd)

Bistro is a culinary destination in the City for which it is aptly named. . . New Orleans, LA = NOLA. NOLA offers a fresh adaptation of Classic Creole Cuisine with excellent service in a relaxed atmosphere. Recommendations: Pan Roasted Crab Cakes with Creole Tartar Sauce, Grilled Pork Porthouse with Pecan Glazed Sweet Potatoes. Miss Hay's Stuffed Chicken Wings, Emeril's Barbequed Shrimp, Hickory Roasted Duck with Whiskey-Caramel Glaze, Sautéed Gulf Shrimp and Grits, Spice Roasted Salmon with Lemon Herb Coulis, Grilled Filet Mignon with Walnut-Blue Cheese Stuffed Portobello Mushroom, Garlic Crusted Redfish with Sauce Beurre Rouge, and for Dessert: White Chocolate Bananas Foster Bread Pudding, NOLA Banana Pudding Layer Cake with Graham Cracker Crust, NOLA Buzz Bomb (Flourless Chocolate Torte).

Patois (Uptown)

6078 Laurel St.
(504) 345-5678
www.patoisnola.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. This quaint, romantic, neighborhood restaurant features classic French cuisine with a "patois" or local accent. Recommendations: Sautéed Sweetbreads, Escargot and Oxtails, Duck/Pork/Rabbit Confit Terrine, Oyster Gratin, Smoked Rabbit and Andouille Gumbo, Almond Crusted Gulf Fish, Grilled Hanger Steak with Red Wine Reduction, Roasted Duck Breast with Bacon/Potato/Apple Hash, and for Dessert: Zeppole, Strawberry DoBerge, Carrot Upside Down Cake, Apple Tart Tartine, or Cheese Plate Assortment.

Peche (Warehouse District)

800 Magazine St.
(504) 522-1744
www.pecherestaurant.com

\$\$\$ Smart Casual. Reservations Essential. An amazing seafood concept restaurant, Peche is a 2014 finalist for the esteemed James Beard Award for Most Outstanding New Restaurant in America. Raw Bar, any whole fish. Excellent desserts.

Pelican Club (French Quarter)

312 Exchange Place
(504) 523-1504
www.pelicanclub.com

\$\$ Smart Casual Reservations Essential. Major Credit Cards Accepted. Tucked neatly in the French Quarter this handsome 19th century townhouse is home to a wonderful blend of traditional and contemporary cuisine. Recommendations: Seafood Martini, Scallop Stuffed Artichoke, Pelican Club Baked Oysters, Jumbo Barbequed Shrimp, Lump Crabmeat and Shrimp Cakes, Crispy Crawfish and Pork Spring Rolls, Seared Sashimi Tuna with Roasted Red Pepper Brandy Cream Sauce, Trio of Duck Confit, Paneed Gulf Fish with Lump Crabmeat and Jalapeno Hollandaise. Roasted Rack of Lamb with Rosemary Pesto Crust,

Seafood Fricasse, Ginger-Honey Glazed Norwegian Salmon with Lump Crabmeat Vinaigrette, and Grilled Filet Mignon with Truffle Potatoes and Shitake Mushrooms.

Restaurant Revolution (French Quarter)

777 Bienville St.
(504) 553-2277
www.revolutionnola.com

\$\$\$\$ Dressy. Reservations Essential. A partnership of 2 great chefs, John Folse and Rick Tramonto. Inspired menu of modern, imaginative reinterpretations of Classic Cajun and Creole Cuisine. Death by Gumbo, Oysters on the Half Shell, Beer Battered Crab Beignets, charcuterie, homemade pastas, steaks.

Ralph's On The Park (Mid-City)

900 City Park Ave.
(504) 488-1000
www.ralphsonthepark.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. The Brennan family renovated this 1860's historic building overlooking City Park to feature a contemporary take on classic Creole cuisine. Recommendations: Baked Oysters Ralph, Shrimp and Crawfish Vol-Au-Vent, Crawfish Napoleon, Ralph's Blackened Redfish with Blue Point Crab Butter Sauce, Veal Paillard with Sautéed Crawfish, Barbequed Shrimp in Abita Amber Beer, Pan-Seared Pork Tournedos in Madeira and Sage Demi-Glace, Black Angus Gold Filet Mignon with Rosemary Shallot Bordelaise and for Dessert: Creamsicle Bread Pudding, Bananas Foster Profiteroles, Chocolate Chip Pecan Pie, Lemon Icebox Crème Brulée or Creole Cream Cheese Mousse.

Sobou (French Quarter)

310 Chartres St.
(504) 552-4095
www.sobounola.com

\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. New Orleans' most famous restaurant family, the Brennans, own and operate this restaurant that focuses on "Louisiana Street Food Inspired Small Plates."

Stella! (French Quarter)

1032 Chartres St.
(504) 587-0091
www.restaurantstella.com

\$\$\$ Smart Casual. Reservations Essential. Major Credit Cards Accepted. Its name taken from the famous line delivered by Marlon Brando in A Streetcar Named Desire, Stella! offers some of the city's most innovative and daring cuisine. Recommendations: Chanterelle and Lobster Mushroom Risotto, Canadian

DINNER (cont'd)

Lobster Appetizer, Pan Seared Scallops and Shrimp, Duck Five Ways, Porcini-Crusted Washington State Squab, Sake and Miso Glazed Sea Bass, Seared Prime Filet and Grilled Jumbo Gulf Shrimp; and for Dessert: Dark Chocolate Cake or Lemon-Rosemary Crème Cannoli.

Tommy's Cuisine (Warehouse District)

746 Tchoupitoulas St.

(504) 581-1103.

www.tommiscuisine.com

\$\$, Smart Casual. Reservations Essential. Major Credit Cards Accepted. This intimate upscale bistro offers authentic Creole-Italian cuisine. Recommendations: Paneeed Oysters, Crabmeat Canapé, Duck Tchoupitoulas, Lamba la Provencial, Filet Royal, Crabmeat Sardou, Fresh Fish Capri, Soft-Shell Crab with Reggiano Crawfish Sauce, Veal Sorrentino and for Dessert: Pecan Praline Bread Pudding or Chocolate Hazelnut Truffle.

Tujague's Restaurant (French Quarter)

823 Decatur St.

(504) 525-8676

www.tujaguesrestaurant.com

\$\$, Casual. Major Credit Cards Accepted. The 2nd oldest restaurant in New Orleans! Located in the heart of the French Quarter, facing the historic French Market, Tujague's has retained its reputation for providing an unforgettable dining experience in the original Creole tradition. Tujague's has been a favorite for over 150 years, entertaining and satisfying the appetites of delightfully robust patrons to the French Quarter. Sit back, relax and enjoy course after famous course of traditional New Orleans dishes & drinks!

Upperline (Uptown)

1413 Upperline St.

(504) 891-9822

www.upperline.com

\$\$, Casual. Reservations Essential. Major Credit Cards Accepted. A nationally acclaimed uptown restaurant with some of the best contemporary cuisine in New Orleans. Eclectic atmosphere with local artwork and festive conversation. Recommendations: Original Fried Green Tomatoes, Duck and Andouille Etouffee with Corn Cakes, Confit of Duck, Trio of Soups, Cane River Country Shrimp, Seared Salmon with Crawfish Bouillabaisse, New Orleans Style Veal Grillades, Tom Cowman's Famous Roasted Duck, Beef Tournedos with Stilton Cheese, Rack of New Zealand Lamb, and for Dessert: Upperline Warm Louisiana Pecan Pie or Honey-Pecan Bread Pudding.

WHERE THE LOCALS GO FOR ENTERTAINMENT



Pick up a copy of Offbeat Magazine – New Orleans premiere monthly music magazine. Also, grab a copy of the Gambit, New Orleans' weekly city newspaper, and check local listings to see who is playing at the following clubs.

Blue Nile (French Quarter)

532 Frenchmen St.

(504) 948-BLUE

www.bluenilelive.com

National and International Live Music Acts.

The Bombay Club (French Quarter)

830 Conti St.

(504) 586-0972

www.thebombayclub.com

The Bombay Club is exactly the sort of place that many people dream of enjoying in New Orleans but cannot seem to find. It's decadent, but tasteful—delicious, but not stuffy—filled with great music, but never deafening. This local treasure should be on every visitor's "must see list" in the Crescent City!

Bourbon Street (French Quarter)

www.bourbonstreet.com

There are numerous music clubs and bars up and down the 14 blocks of Bourbon Street. You're bound to find a party here and may even end up in the nation's oldest drinking establishment dating back to 1772, Lafitte's Blacksmith Shop. Amidst the street's raucous bars you'll also find some of the best restaurants in the city. Reference the restaurant section of this guide to find the Best Cuisine in the Quarter.

Carrollton Station (Uptown)

8140 Willow St.

(504) 865-9190

www.carolltonstation.com

Rock, Blues. Small club with great local acts and a local clientele.

ENTERTAINMENT (cont'd)

Club Voila (French Quarter)

300 Decatur St.
(504) 581-2534

Live jazz by local musicians including the talented Marsalis family.

d.b.a. on Frenchmen St. (French Quarter)

618 Frenchmen St.
(504) 942-3731
www.dbabars.com/dbano

Chic Hangout with Live Music and a Great Bar.

House of Blues (French Quarter)

225 Decatur St.
(504) 529-2583.
www.hob.com

Rhythm, Blues, Rock, Cajun, Zydeco, Progressive, Gospel. Gospel brunch served on Sundays. Opened by Dan Akroyd and a group of mostly celebrity investors this restaurant/bar features big-name acts with local favorites.

Howlin' Wolf (Warehouse District)

907 South Peters
(504) 522-WOLF
www.thehowlinwolf.com

Rock, progressive. This club books cutting-edge rock and progressive bands as well as some big names.

Louisiana Music Factory (French Quarter)

421 Frenchmen St
(504) 586-1094
www.louisianamusicfactory.com

Voted Best Record Store in New Orleans with Live In-Store Performances. A local favorite for an after-dinner stop. Open till midnight.

Maple Leaf Bar (Uptown)

8316 Oak St.
(504) 866-9359
www.mapleleafbar.com

Blues, Cajun, Rock, Zydeco. Small club that locals frequent and a great place to see Zydeco. Famous Rock Stars have been known to appear for surprise shows.

Mulate's (Warehouse District)

201 Julia St.
(504) 522-1492.
www.mulates.com

Cajun. If you're curious about Cajun music and dancing, this is the place to go.

Pat O'Brien's (French Quarter)

718 St. Peter St.
(504) 525-4823
www.patobriens.com

Find a seat in one of "Pat-O's" five bars (including the sing-along piano bar) or in the courtyard and enjoy a world-famous Hurricane. Don't miss the flaming fountain in the courtyard.

Palm Court Jazz Café (French Quarter)

1204 Decatur St.
(504) 525-0200
www.palmcourtjazzcafe.com

Excellent venue for Traditional Jazz with Creole Dining.

Preservation Hall (French Quarter)

726 Saint Peter St.
(504) 522-2841
www.preservationhall.com

New Orleans Jazz for All Ages. No Liquor Served. Authentic New Orleans Jazz performed by veteran Jazz Musicians.

Rock 'N Bowl (Mid-City)

3000 S. Carrollton Ave.
(504) 861-1700
www.rockandbowl.com

Blues, Zydeco, Rock, Cajun. This place defines "Crescent City Cool" with live bands performing alongside an 18 Lane Bowling Alley. Plenty of room to Shake Your Groove Thing. Big Place, Big Fun, Big Names In Music.

Snug Harbor Jazz Bistro (French Quarter)

626 Frenchmen St.
(504) 949-0696
www.snugjazz.com

ENTERTAINMENT (cont'd)

One of New Orleans' Best Venues for Jazz Music with World Class Musicians. Jazz for all ages with a great restaurant inside.

Southport Hall

200 Monticello Ave.
(504) 835-2903
www.newsouthport.com

Just Outside of New Orleans. Rock, Blues, Zydeco, Progressive. Local Live Bands perform at this former casino once owned by the famous Marcellos Family.

Tipitina's (Uptown)

501 Napoleon Ave.
(504) 895-8477
www.tipitinas.com

Voted Best Live Music in New Orleans. Amazing Line-Up every night! A local favorite. Rock, Blues, Funk, Progressive, Jazz, Zydeco, Cajun . . . something for everyone.

Tipitina's (French Quarter)

233 N. Peters St.
(504) 566-7095
www.tipitinas.com

Voted Best Live Music in New Orleans. Amazing Line-Up every night! A local favorite. Rock, Blues, Funk, Progressive, Jazz, Zydeco, Cajun . . . something for everyone.

WHAT THE LOCALS CONSIDER ATTRACTIONS



The U.S. Park Service leads excellent walking tours to inquisitive individuals. The weekday schedule is as follows:

Audubon Nature Institute AQUARIUM OF THE AMERICAS

1 Canal St.
(800) 774-7394
www.auduboninstitute.org

Home to marine life and birds from across the globe. View the 500,000-gallon Gulf of Mexico aquarium and for a stunning view of a Caribbean Coral Reef, walk through the 30 foot clear tunnel. Visit the fully enclosed multi-story Rain Forest Exhibit. The Entergy IMAX Theater next door is also a must-see on a balmy New Orleans afternoon.

Audubon Insectarium

423 Canal St.
(800) 774-7394
www.auduboninstitute.org

Newly opened as of Summer 2008, visit the largest U.S. museum dedicated to insects. The 23,000 sq. foot. museum displays thousands of live insects, interactive exhibits and a multi-sensory theatre experience called the "4D Theatre". Great place to Bug Out!

Audubon Zoo and Gardens (Uptown)

6500 Magazine St.
(800) 774-7394
www.auduboninstitute.org

New Orleans' world-renowned zoo showcases creatures great and small. It is an award-winning destination for learning, exploration and family fun. Some of the Must See attractions include the White Tigers, Sea Lions, and Southern White Rhinos.

ATTRACTIONS (cont'd)

Blaine Kern's Mardi Gras World (Algiers)

Port of New Orleans Place
(504) 361-7821
www.mardigrasworld.com

Enter a world where Mardi Gras never stops. Tours of this famous float-making studio provide a first-hand look behind the scenes of Mardi Gras. View oversized, extravagant Carnival creations up-close. (New Orleans Secret: Locals visit this studio on Ash Wednesday - the day after Mardi Gras- to collect large discarded Carnival decorations. You'll find these oversized Mardi Gras structures used as Garden Art in the back yards of many New Orleans homes.)

Contemporary Arts Center

900 Camp St.
(504) 528-3800
www.cacno.org

New Orleans' premier modern art center which features exhibits and live performances. Coming in the Fall, 2008 is "Prospect 1" North America's debut international art biennial.

Creole Delicacies Cookin' (Cajun Cooking School) (Riverwalk)

1 Poydras St.
(504) 586-8832
www.cookincajun.com

Grab a seat at Creole Delicacies and learn how to prepare a great New Orleans meal. Instructors teach the preparation of jambalaya, gumbo, etouffee, and other local classics.

Entergy IMAX Theatre

1 Canal St.
(504) 581-4629
www.auduboninstute.org

Exciting adventures await at the Entergy IMAX Theatre which features the world's most advanced technology to wow viewers. One of only a few in the world with flat screen, IMAX 3-D, and high definition capabilities.

French Market (French Quarter)

(504) 522-2621
www.frenchmarket.org

North America's oldest public produce market featuring homegrown specialties along with a variety of local vendors. From clothing to art, the French Market is also home to dozens of restaurants including World Famous Café Du Monde for beignets.

Gallery For Fine Photography (French Quarter)

241 Chartres St.
(504) 568-1313
www.agallery.com

A jewel in the heart of the French Quarter. This gallery features an inventory of over 5,000 photographs spanning the history of photography from its origins to present day. It's one of the largest and most well respected photography galleries in the U.S. Whether you're into photography or not, this place will amaze you. From vintage Hollywood photographs to jazz inspired portrait photography. Experience first-hand the unique side of collecting world-class photography.

Gray Line Tours

(504) 569-1401
www.graylineneworleans.com

Showcasing New Orleans to visitors since 1924 via motor coach, on foot, or aboard an authentic riverboat. Tour options also feature nearby swamp, bayou and plantation tours.

Harrah's Casino

8 Canal St.
(504) 533-6000
www.harrahneworleans.com

World-class gambling action on tap 24 hours a day. Just a few steps away from the French Quarter, Harrah's features over 2,100 slots and plenty of table games, including roulette, baccarat, and poker. Fine restaurants and live entertainment complete this experience.

Historic Homes of New Orleans In the Crescent City

Gallier House (1860's), The Hermann-Grima House (Federal Style), The Beauregard-Keyes House, and The Longue Vue House and Gardens (20th Century).

Historic homes are like heirlooms linking the present to the past. From the French Quarter's centuries-old Creole townhouses to the Garden District's ornate Italianates, the architectural beauty of New Orleans is unmatched in the U.S. Pick up brochures on these and many more historic homes throughout the city.

Jackson Square (French Quarter)

Decatur St. between St. Peter and St. Ann.
www.jackson-square.com

This historic epicenter of New Orleans was laid out in 1721 as a military parade ground and was renamed in 1851 to honor President Andrew Jackson. Visit St. Louis Cathedral, the oldest active Catholic cathedral in the U.S. To the right of Jackson Square is The Cabildo where the signing of the Louisiana Purchase took place. See Louisiana State Museums below for details.

ATTRACTIONS (cont'd)

Louisiana Children's Museum

420 Julia St.
(504) 523-1357
www.lcm.org

Explore and experience 30,000 square feet of hands-on fun, engaging exhibits and exciting programs – all designed with curious kids (and grown-ups) in mind.

Louisiana State Museums (The Cabildo, The Presbytere, The circa 1789 Madame John's Legacy, The 1850 House, and The Old U.S. Mint) Jackson Square in the French Quarter.

(504) 568-6968.
<http://lsm.crt.state.la.us/visitor.htm>

The Cabildo is where the signing of the Louisiana Purchase took place. The Presbytere houses a permanent Mardi Gras display. The 1850 House explores antebellum life. The Old U.S. Mint is the only building in the nation which has served as both a U.S. and Confederate Mint.

Monkey Room For Children

1501 Religious St. Suite C
(504) 301-2695.
www.monkeyroom.net

An Indoor Recreation Center with loads of play equipment offering a great playtime alternative to the outdoors. Beat the Heat and come Monkey Around!

National World War II Museum/D-Day Museum

945 Magazine St.
(504) 527-6012
www.ddaymuseum.org

America's Official World War II Museum showcasing the nation's experience during wartime. From the Normandy Invasion to the Pacific Campaign to life on the home front, this award-winning museum pays homage to those who fought and lived through the massive global struggle.

NOMA - New Orleans Museum of Art

1 Collins C. Diboll Circle
(504) 658-4100
www.noma.org

One of the South's finest museums featuring rotating exhibitions as well as a large permanent collection from the 15th through 20th centuries. The Best of Sculpture Garden displays more than 60 works by major 20th century artists and the NOMA Gift Shop is fabulous. The recent Femme, Femme, Femme Exhibit

garnered international attention and featured "Paintings of Women in French Society" from Daumier to Picasso. This remarkable exhibit also included works by Manet and Renoir.

Rose Tree Blown Glass Studio and Gallery (Algiers)

446 Vallette St.
(888) 767-3873
www.rosetreegallery.com

World famous blown glass studio and gallery as seen on HGTV. An award winning studio renown for incredible blown glass technology and art. Located in a historic refurbished theatre, this massive studio/gallery will astound you. Worldwide Shipping Available. www.rosetreegallery.com. Rose Tree is accessible via Segway New Orleans Tours (See Transportation Section of Guide) or visit www.segwaynola.com.

Streetcars

(504) 248-3900
www.norta.com

The Oldest Continually Operating Trolley System in the U.S. The New Orleans Streetcar Line is the oldest continually operating trolley system in the U.S. This is a great way to see the city, especially the historic homes down beautiful St. Charles Ave. Reference the transportation section for complete details about the various street car lines. Also, the restaurant section will direct you to great dining spots along the street car routes. Fare: \$1.25 (Exact Change Required) \$3.00 All Day Pass

WHERE THE LOCALS GO TO SHOP



Art & Antique Galleries Around New Orleans

There are three prominent areas of New Orleans to shop for Art and Antiques. Royal Street in the French Quarter, Magazine Street – Uptown, and the emerging Julia Street Galleries. Pick up a copy of Where Magazine (New Orleans) to view a comprehensive list of art galleries and antique shops in all three of these areas. New Orleans is world famous for its European Antiques and International Art. If you share a passion for Art and Antiques there is spectacular shopping here!

French Quarter

www.frenchquarter.com/shopping

Here there is something for everyone. Royal Street has reigned as one of America's leading antiquing venues. There is also a beautiful gallery, Gallery For Fine Photography, at 322 Royal St. that sells original sand prints.

Magazine Street

www.magazinstreet.com

Excellent Shopping! Most tourists don't know where to venture outside of the French Quarter for good shopping. Now you do! Ask your concierge for a brochure on Magazine Street then drive the entire length of the street to get an overview of this extensive shopping area. Backtrack to the particular places that interest you. There are miles of fabulous shops, art galleries, and antique stores. Magazine St. shops are some of the Best Kept Secrets in New Orleans and cater to the Uptown residents. Reference the restaurant section of this guide for sure-bets on Magazine St. and the Uptown area. If you're into shopping don't miss Magazine St.!

Ogden Museum of Southern Art.

925 Camp St.
(504) 539-9600
www.ogdenmuseum.org

Home to the largest and most comprehensive collection of Southern Art in the world. A unique and innovative destination in New Orleans dedicated to preserving and rebuilding the culture, landscape and communities of New Orleans. Live Music Performances every Thursday night.

The Riverwalk

1 Poydras St.
(504) 522-1555
www.riverwalkmarketplace.com

Connected to the New Orleans Hilton and overlooking the Mississippi River. The Riverwalk is full of retail shops and restaurants; some of which open out to the river including Café' Du Monde with world-famous beignets. The Riverwalk is a giant mall with a New Orleans flair. Visit Creole Delicacies Store to view and purchase from their Wall of Hot Sauce for a memorable souvenir from The Big Easy.

The Shops at Canal Place

333 Canal St.
(504) 522-9200
www.theshopsatcanalplace.com

Upscale Shopping. Some favorites: Brooks Brothers (Fine Apparel), Rhino (an Artist's Cooperative Boutique with great gift ideas in all price ranges), Mignon Faget (Jewelry Artist), Saks Fifth Avenue, Coach, L'Occitane, Morton's the Steakhouse, and Williams-Sonoma.

NEW ORLEANS ON THE WEB

www.neworleansonline.com
www.neworleanscvb.com
www.neworleans.com
www.neworleansrestaurants.com (features a local lingo section)
www.nola.com
www.tourneworleans.com
www.frenchquarter.com

About Tulane University Obstetrics and Gynecology

Under the leadership of Gabriella Pridjian, MD, MBA, the Department of Obstetrics and Gynecology at Tulane University School of Medicine maintains missions of education, patient care, and research.

Our commitment to the training of young physicians in Obstetrics and Gynecology includes providing them with the very best instruction not only in the technical aspects of the specialty, but in the unique aspects of women's healthcare. Our faculty members strive to instill in our residents a spirit of compassion for women of all races and economic status.

The faculty members in our department provide life long and comprehensive care for women of all ages. The combination of the up-to-date expertise of professors in the field, as well as a humanistic, individualized approach to care makes our physicians ideal for your healthcare.

Our research endeavors continue to provide cutting edge knowledge in the field of Obstetrics and Gynecology and in the subspecialty areas of high risk pregnancy, female cancer, infertility, and urogynecology.



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