



Dickie Brennan, Owner and Managing Partner of Dickie Brennan & Company, is a trained chef and third generation New Orleans restaurateur of the renowned Brennan family. Growing up under the tutelage of esteemed Chef Paul Prudhomme, Dickie helped New Orleans institution Commander's Palace lead the American Regional Cuisine movement by introducing the world to Cajun and Creole cooking. Along with Managing Partners Steve Pettus and Lauren Brennan Brower, Dickie is dedicated to serving modern and inventive Creole cuisine which builds upon the fundamentals established by Dick Brennan Sr.

Dick Brennan Sr. has had an immense role in shaping the restaurant group Dickie Brennan & Company is today. As the owner of Commander's Palace, he recognized the sheer bounty that New Orleans had in terms of ingredients and talent. Why put almonds on fish, when pecans grow in Louisiana? Why hire a French chef, when we have extraordinary talent in our backyard? These were questions Dick Brennan Sr. posed, thus setting in motion the philosophy behind Dickie Brennan's family of restaurants. Today, you'll see many references to Dick Brennan Sr.'s contributions throughout the menus — from the oysters and Cajun caviar at Bourbon House to the Strip Steak at Dickie Brennan's Steakhouse.

As an ambassador for New Orleans and its unique culture, Dickie, Steve and Lauren are avid supporters of local farmers and fisherman. Each of their restaurants accentuates Louisiana's culinary history through the use of local ingredients and techniques. The entire team at Dickie Brennan & Company remains dedicated to delivering superior dining experiences through serving locally sourced, updated versions of classic New Orleans cuisine in their four French Quarter restaurants.







This Summer, the team implemented a cutting - edge chef - in residence program where some big names in the New Orleans/national culinary world have joined the team at Dickie Brennan & Co.; Rene Bajeux, Gunter Preuss, and Robert Gurvich will work with Chef Gus Martin and Chef Darin Nesbit (both long time veterans in the Dickie Brennan kitchens) with the culinary staff to be teachers and mentors and guide the menu development with the head chefs at each restaurant.

Additionally, Palace Café; which opened twenty four years ago in the historic Werlein Building on Canal Street, was set for a major renovation. A brand new state-of-the-art kitchen was put in on the first floor along with paint colors and light fixtures having been updated. In terms of the regular menu, Palace Café has kept all the signatures like Crabmeat Cheesecake, Andouille-Crusted Fish, Shrimp Tchefoncté, Pecan-Crusted Catfish and White Chocolate Bread Pudding, but have added some new dishes like the Cowboy Steak, which is Louisiana Legacy beef.

The second floor is where guests will see the largest transformation! The back of the second floor now houses a beautiful bar, complete with a full small plates & charcuterie kitchen. This bar has an impressive rum collection with featured rum cocktails (see recipes at right) and a full array of spirits and wines at the ready, as well. The new lounge area surrounding the bar is great place to have a drink and sample Chef - in - Residence Rene Bajeux's housemade charcuterie.

**Page 10: Palace Café Facade on Historic Canal Street. Page 11: Top Right, Staircase from Main Dining Room to new Bar on Second Floor of Palace Café. Middle Right, Chefs Rene Bajeux and Gus Martin in the Charcuterie Kitchen. Bottom Right, the new bar. Page 12: Top Left, Housemade Charcuterie at Palace Café. Middle Left, Wine on Tap. Bottom, Small Plates Menu is served in the new bar area: Black-eyed Pea Caviar, Fried Oyster Sliders and Smoked Tuna with Lemon Blinis.**



## Recipe



### "Foster the People"

2 oz Ron Matusalem Clasico Solera 10 Rum

0.5 oz Giffard Banane du Brésil

0.5 oz cane syrup

0.25 lemon

Shake and strain.

Finish with 3-5 dashes of El Guapo Polynesian bitters.

## Recipe

### "Mai Tai"

1 oz Gosling Black Seal Rum

1 oz Hamilton Jamaican Pot Still

.05 oz Luxardo Triple

0.25 oz Orgeat

1 oz Lime

Shake and strain over crushed ice.

Finish with 2-3 dashes of Angostura bitters.

