



The Times-Picayune

SUNDAY, OCTOBER 27, 2013
nola.com/dining-guide

dining Guide

100
GREAT
places
to eat

LAGNIAPPE
FALL 2013

5 ^{hot} NEW
restaurants

*Tuna crudo
at Herbsaint*

BRETT ANDERSON IS BACK AT THE TABLE



| The Times-Picayune
Greater New Orleans

Palace Café

605 Canal St., New Orleans,
504.523.1661



Need to recommend a restaurant to newcomers and tourists? Palace Café is always high on the list. Food, service and the atmosphere are consistently excellent, and it's open every day. The vibe in the gorgeous dining room is busy European bistro, and the modern New Orleans menu seldom disappoints. Both the Gulf fish panzanella and Andouille-crusted fish, Werlein salad, crabmeat cheesecake, turtle soup, duck dishes and white chocolate bread pudding are renowned, deservedly so. One corner of the menu is devoted to seasonal specials. And it's fun to sit on a stool with a libation in front of the open kitchen window in the back, to watch the crew under executive chef Darin Nesbit and chef de cuisine Brandon Muetzel work their everyday magic.

Open: Lunch: M-Sa, Dinner: Daily, Brunch: Su. **Parking:** Validated.

Entree prices: \$17-\$32. **Reservations:** Yes.

Standout dishes: Crabmeat cheesecake, turtle soup and white chocolate bread pudding.