



## Beyond the beignets: New Orleans' modern food movement

May 17, 2013 12:11:51 AM  
Anja Mutić, Lonely Planet Author

**New Orleans** is a food city, no question; it always has been. No offense to those hearty regional faves – gumbo, jambalaya and the ubiquitous beignets – but the association has long been one of over-indulgence rather than variety and refinement. The good news: a number of the city's recently opened establishments are now breaking with convention. Championing a global outlook and a love for regional produce, NOLA's new crop of inventive chefs are serving up crisp interpretations of local staples, and doing so with mouthwatering results.

Newly opened with a promise of delivering 'favorite New Orleans dishes elevated to a new level' is **Tableau** ([www.tableaufrenchquarter.com](http://www.tableaufrenchquarter.com)). Sitting there on the Tableau balcony overlooking Jackson Square, as you finish off the oysters *en brochette* and gradually turn your attention to the tournedos rossini (petite filets atop croutons with seared foie gras), it might be a good moment to ask yourself, 'Was it all really better back in the day?'

*An award-winning travel writer, New York-based Anja Mutić (aka **EverTheNomad**) has written for The Wall Street Journal, The Washington Post, National Geographic Traveler, Condé Nast Traveler, and New York Magazine. She has also contributed to a dozen Lonely Planet guidebooks.*

*Read the full article at: <http://www.lonelyplanet.com/usa/new-orleans/travel-tips-and-articles/77732>*