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New Orleans and All Its Jazz

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Eat Till You Can' Lift Your Fork!

If music is the city's elixir, food is its aphrodisiac. **Brennan's Restaurant**, a near 70-year-old grand dame eatery, is famed for its elaborate brunches and inventing the pyrotechnic dessert Bananas Foster. Start breakfast with a sublime Brandy Milk Punch, followed by New Orleans Turtle Soup, Eggs Hussarde (Poached eggs atop Holland rusks, Canadian bacon and Marchand de Vin sauce. Topped with Hollandaise sauce). Finish with Bananas Foster, bananas sautéed in butter, brown sugar, cinnamon and banana liqueur, and then flamed in rum. Served over vanilla ice cream. **Dickie Brennan's Steakhouse**, headed by master chef Alfred Singleton, serves the city's best beef (iron skillet-seared strip steak, oven-baked prime rib, grilled Ribeye), but that's only the beginning: For appetizers Seared Crawfish Cakes; then hearty Seafood Gumbo; move on to the Creole Seasoned Sirloin Strip; end the night with the signature Coconut Cake.

Arnauds favors Creole and traditional New Orleans cuisine. Taste the Alligator Sausage, then the Veal Wohl, it's a sampler main course of Veal Chantal, Arnaud's Crab Cake and Crawfish O'Connor. Perhaps the most visually stunning restaurant in New Orleans is **Palace Café** on Canal Street, which looks like a large two-story French bistro with a dramatic spiral staircase and murals of musicians that evoke a jazzy spirit: The house specialty is the fluffy starter Crabmeat Cheesecake. For the main event go for the delectable Andouille Crusted Fish and dessert must be the White Chocolate Bread Pudding. The newest addition to NOLA's top tier restaurants is **Tableau**. Their unique balcony dining space has coveted views of Jackson Square. Try the Crabmeat Ravigote to start and end with the Strawberry Shortcake for dessert.