

**FOR IMMEDIATE RELEASE**



**ROUX ON ORLEANS RESTAURANT ANNOUNCES NEW CHRISTMAS AND NEW YEAR'S EVE  
HOLIDAY DINNER MENUS**

*Located in the Heart of the French Quarter at the Bourbon Orleans Hotel, Roux on Orleans French-Creole Cuisine Plays Homage to the Region's Heritage*

**NEW ORLEANS** – December 10, 2010 – One of the newest restaurants to open in the French Quarter, the celebrated Roux on Orleans, is offering two holiday menus for Christmas and New Year's Eve: the four course, prix fixe Christmas dinner menu will be served on December 25, 2010 from noon to 8:00 pm for \$55 per person; and the four course, prix fixe New Year's Eve dinner menu will be served on December 31, 2010 from 6:00 pm – midnight for \$75 per person.

Created by Executive Chef Guy Sockrider, the holiday menus are a culinary tour of the New Orleans' heritage and celebrate the region's fresh seafood and ingredients, in addition to locally sourced selections from around the country.

**Four course Christmas dinner menu highlights:**

- Chef Sockrider's signature Shrimp Absinthe
- Louisiana Shrimp with an Absinthe Fennel Cream
- Louisiana Crawfish and Goat Cheese Crepes topped with Chardonnay Creole Crème.
- Duck Confit Galette - tender duckling and port salute cheese wrapped in filo with a port wine gastric.
- Roast Christmas Goose, braised until tender and served with Roasted Fingerling Potatoes, French Green Beans, Yukon Gold Mashed Potatoes, and sauced with Madeira, Foie Gras, and Fresh Black Truffles.
- Roast Long Island Duckling with Kirshwasser, Griotte Cherries, and Lavender Honey Sauce served with Wild Rice and Broccollini.
- Double Cut Pork Chop, grilled and topped with a Louisiana Sugar Cane Apple Glaze and served with Sweet Potatoes and Braised Greens.

(-more-)

### **Four course New Year's Eve dinner menu highlights:**

- Oyster Rockefeller Soup, Gumbo Ya Ya, and Shrimp Saffron
- Louisiana Crawfish and Goat Cheese Crepes
- Seared Foie Gras with Tatsoi, Raspberries and Aged Balsamic Gastric
- Filet Mignon served with Maine Lobster Mashed Potatoes, Jumbo Lump Crab and Sauce Béarnaise.
- Pecan Crusted Puppy Drum served over Oven Roasted Pecan and Crabmeat Relish with Lemon Butter.
- Veal Rack Chop served with Porcini Mushroom Cream, Gratineed Potatoes and Grilled Asparagus.
- Colorado Lamb Rack roasted and served with Dijon and Oregano Chardonnay Sauce with Roasted Garlic Mashed Potatoes and a Bouquetiere of Miniature Vegetables.

Both Christmas and New Year's Eve dessert options include Madagascar Vanilla Bean Crème Brûlée topped with fresh Blueberry Compote, warm Bananas Foster Bread Pudding, and Chocolate Mousse Torte with Crème Chantilly.

Roux on Orleans restaurant is located at the Bourbon Orleans Hotel, 717 Orleans Street in the heart of the French Quarter. For Christmas or New Year's Eve dinner reservations, call (504) 571-4604. Complete holiday menus are available online at [www.bourbonorleans.com/restaurant-dining.php](http://www.bourbonorleans.com/restaurant-dining.php).

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### **About Chef Sockrider**

Executive Chef Guy Sockrider trained throughout his early career in the art of Haute Cuisine, Nouvelle Cuisine and regional American Cuisine. Both his culinary background and the Louisiana region's abundance of local seafood and unique ingredients has informed his culinary direction at Roux on Orleans, resulting in a dining destination that celebrates the foundation of Creole cuisine and its influences from Spain, France and Africa. Prior to becoming Executive Chef with the Bourbon Orleans Hotel, Sockrider held Executive Chef positions with the second largest hotel in Orange County, California and with La Jolla, in one of California's most revered restaurants, receiving Three Toques from Gault Millau and a Top Restaurant Award from Zagat, among other awards and accolades.

### **About the Bourbon Orleans Hotel**

Nestled in the heart of the French Quarter, the Bourbon Orleans Hotel ([www.bourbonorleans.com](http://www.bourbonorleans.com)) features a rich history and opulent French styling reminiscent of the early 1800s. Its central New Orleans location, just steps away from the famed St. Louis Cathedral, means you're never far from the best the city has to offer - from upscale shopping on Royal Street, to the local artists and performers of Jackson Square, to all of the restaurants, galleries and nightlife in between. The Bourbon Orleans Hotel is locally owned and committed to preserving the history and character of the hotel for generations.

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### **Links:**

Bourbon Orleans Hotel – [www.bourbonorleans.com](http://www.bourbonorleans.com)  
Roux on Orleans (Twitter) - [www.twitter.com/rouxonorleans](http://www.twitter.com/rouxonorleans)  
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