Introducing Le Parvenu Restaurant, established in April 1996. We are located at 509 Williams Blvd. very near the Mississippi River in the Historic District of Rivertown. It is a 60 year old house with four dining rooms and a small bar area. It’s fronted by a white picket fence, large covered porch, and surrounded by a spacious yard & garden. The fare is award winning and labeled “Innovative American Creole Cuisine”. It is fine dining in a very nice casual atmosphere. Le Parvenu is rated top ten in New Orleans by Zagat, and rated 4 Stars by local food writer Tom Fitzmorris. Most recently Le Parvenu was awarded the 2002 DiRoNA Award. Our regular business hours are:

Lunch: Tue. – Sat. 11:30 – 2:00
Dinner: Tue. – Sat. 6:00 – 10:00
Sunday Brunch: 11:30 – 2:00

Enclosed you will find copies of our menus and wine list. Although we will certainly accommodate your needs, it is suggested for larger parties to pre select menu items from our “Fixed Price Menus”. The restaurant is also available for larger private parties of 40 to 70 guests on Sunday Nights or Mondays.

Entree prices include vegetable and starch. Beverages and food selections are not limited to the listed, we will be glad to customize a party to your needs. Use of the porch facility is limited only by the weather conditions, so we ask that you keep this in mind when deciding a configuration for your guests. The dining rooms are non-smoking, although the bar area and porch are available for smokers.

We look forward to entertaining you or handling your special occasion needs in an elegant and professional manner. If you would like assistance or have any questions, feel free to call (504) 471-0334.

Chef Dennis / Owner
Sherri Erhrhart / Manager
Michael A. Juan / Maitre D’

Take Williams Blvd. Exit South toward the river, Le Parvenu is three miles from I-10, or 1/4 mile from Airline Highway just over the railroad tracks.
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Sparkling</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>500</td>
<td>House Sparkling, Wycliff</td>
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<tr>
<td>506</td>
<td>Freixenet Sparkling</td>
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<tr>
<td>502</td>
<td>Domaine Splits, 'Minés&quot;</td>
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<tr>
<td></td>
<td>Whites</td>
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<tr>
<td>514</td>
<td>Guéve George DuBoeuf</td>
<td>5</td>
</tr>
<tr>
<td>507</td>
<td>Les Jamelles, Chardonnay</td>
<td>6</td>
</tr>
<tr>
<td>508</td>
<td>Gartledge &amp; Brown Chardonnay</td>
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<tr>
<td>512</td>
<td>Hawkcrest Reserve, Chardonnay</td>
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<tr>
<td>515</td>
<td>Ferrari Carono Chardonnay</td>
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<tr>
<td>539</td>
<td>Rodney Strong, Sauvignon Blanc</td>
<td>6</td>
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<tr>
<td>520</td>
<td>Mud House, Sauvignon Blanc</td>
<td>8</td>
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<tr>
<td>521</td>
<td>Pouilly Fuissé, Latour</td>
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<td>522</td>
<td>Riesling, Pierre Sparr</td>
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<tr>
<td>517</td>
<td>Beringer, White Zinfandel</td>
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<tr>
<td></td>
<td>Reds</td>
<td></td>
</tr>
<tr>
<td>540</td>
<td>Guéve George DuBoeuf</td>
<td>5</td>
</tr>
<tr>
<td>530</td>
<td>Les Jamelles Merlot</td>
<td>6</td>
</tr>
<tr>
<td>534</td>
<td>Gartledge &amp; Brown Merlot</td>
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</tr>
<tr>
<td>536</td>
<td>Sterling &quot;Vintner's Collection&quot; Merlot</td>
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<td>541</td>
<td>Bianchi, Pinot Noir</td>
<td>6</td>
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<tr>
<td>550</td>
<td>Eola Hills, Pinot Noir</td>
<td>8</td>
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<tr>
<td>542</td>
<td>J. Lohr, &quot;7 Oaks&quot; Cabernet</td>
<td>7</td>
</tr>
<tr>
<td>516</td>
<td>Murphy Goode Cabernet</td>
<td>9</td>
</tr>
<tr>
<td>338</td>
<td>Silverado Sangiovese</td>
<td>8</td>
</tr>
</tbody>
</table>

Complete Wine List Available

Spring 2003
Welcome to Le Parvenu's

Sunday Champagne Brunch
(All Entrees With A Complimentary Glass of Champagne)

**Appetizers / Salads**

- Chef's Signature Soup of the Day $4.00
- Louisiana Shrimp "Kawigote" $5.50
- Baked Seafood "Au Gratin" $5.75
- House Salad with Tomato $2.50
- Assorted Fresh Fruit $2.75
- Spinach & Mushroom Salad $3.50

**Entrees**
(Includes Starch & Vegetable)

- Classic Eggs Benedict Topped with Huffy But Sassy Hollandaise Sauce $10.25
- Scrambled Eggs with Smoked Salmon & Caviar, Warm Chive Butter $10.75
- Fresh Egg Omelet with Smoked Sausage, Country Gravy $11.00
- Grilled Chicken Breast, Toasted Almonds, Smoked Lemon Beurre Blanc $10.00
- Cornmeal Crusted Catfish Fillet, "HarleyGirl" Sauce $10.50
- Paned Veal with Fresh Roma Tomatoes, Parmesan Cheese $12.00
- Petit Filet on Fresh Spinach, Poached Egg & "Red Eye" Sauce $12.50
- Louisiana Seafood in Crepes, Chablis, Cream, and Dill $11.25
- Le Parvenu Brunch Special Entree of the Day $Daily

**And For The Youngsters**
(Includes Fresh Fruit Garnish)

- One Egg Omelet $2.50
- Grilled Cheese Sandwich $3.50
- Creole French Toast $3.50

**Beverages**

- Tea (Iced or Hot) - Regular or Decaf Coffee - Soft Drinks $1.50
- Espresso $3.00
- Juice or Lemonade $1.50
- Cappuccino $4.00

Wine List & Dessert Menu Available

Le Parvenu Restaurant  509 Williams Blvd, Kenner, La.  504.471.0534
Chef Dennis Hutley, Proprietor
Welcome To Lunch at Le Parvenu

**Appetizers / Soups**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louisiana Shrimp on Shredded Lettuce &amp; In Our Spicy Creole Mayonnaise Sauce</td>
<td>$6.95</td>
</tr>
<tr>
<td>Wood Smoked Salmon, Warm Fresh Corn Fritter &amp; Avocado Vinaigrette</td>
<td>$8.00</td>
</tr>
<tr>
<td>Shrimp, Crabmeat, Crawfish and Mushrooms Baked “Au Gratin”</td>
<td>$6.25</td>
</tr>
<tr>
<td>Mirliton, Shrimp and Crabmeat Bisque Served Cappuccino Style</td>
<td>$4.25</td>
</tr>
<tr>
<td>Chef Albert’s Gumbo of the Day</td>
<td>$4.00</td>
</tr>
<tr>
<td>Chef’s Signature Soup of the Day</td>
<td>$ Daily</td>
</tr>
</tbody>
</table>

**Salads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our House Salad of Mixed Garden Greens, Choice of Dressing</td>
<td>$2.75</td>
</tr>
<tr>
<td>Fresh Tomato Salad, Spinach, Roasted Maque Choux, Cilantro Vinaigrette</td>
<td>$3.50</td>
</tr>
<tr>
<td>Shrimp, California Avocado, Endive, Fresh Grapefruit &amp; DiJon Mustard Vinaigrette</td>
<td>$11.75</td>
</tr>
<tr>
<td>Blackened Snapper, Mixed Greens, Mirliton Slaw, And “Kicker” Creole Mayonnaise</td>
<td>$11.50</td>
</tr>
<tr>
<td>Mustard Grilled Boneless Chicken Breast on Romaine Lettuce, Toasted Garlic Dressing</td>
<td>$11.00</td>
</tr>
</tbody>
</table>

**Entrees Cooked to Order (Includes Starch & Vegetable)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornmeal Crusted Des Allemandes Catfish Fillet on “HarleyGirl” Sauce</td>
<td>$9.75</td>
</tr>
<tr>
<td>Paneed Pork Loin, Green Apple &amp; Potato Pancake, Natural Sauce &amp; “Jezebel” Salsa</td>
<td>$9.95</td>
</tr>
<tr>
<td>Chicken Breast “Pontalba”, Grilled Ham, Mushrooms, Potatoes, Bearnaise Sauce</td>
<td>$10.00</td>
</tr>
<tr>
<td>Shrimp, Crabmeat, Crawfish &amp; Mushrooms in Crepes with Fresh Dill Sauce</td>
<td>$11.25</td>
</tr>
<tr>
<td>Beef Tips Braised “Etouffee” With Grilled Shrimp, Buttered Rice</td>
<td>$11.75</td>
</tr>
<tr>
<td>Broiled Louisiana Crab Cakes, Fettuccini “Alfredo” Style, Fresh Dill Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pan Broiled Salmon, Preserved Lemon, Asparagus, &amp; Cane Vinegar Hollandaise</td>
<td>$12.25</td>
</tr>
<tr>
<td>Veal Roulades with Portobello Mushrooms, Fresh Spinach, Veal Gravy</td>
<td>$12.50</td>
</tr>
<tr>
<td>Louisiana Grillades, Smoked Sausage, Cheese Grits Cake, &amp; Creole Tomato Relish</td>
<td>$12.95</td>
</tr>
</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea (Iced or Hot) - Regular or DeCafe Coffee</td>
<td>$1.50</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$1.50</td>
</tr>
<tr>
<td>Espresso</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

Le Parvenu Restaurant  509 Williams Blvd.  Kenner, La  504.471.0534
Chef Dennis Hutley, Proprietor
Welcome to Dinner at Le Parvenu

Appetizers

Louisiana Boiled Shrimp “Parfait” On Shredded Lettuce With a Creole Mayonnaise Sauce That Rivals Any Remoulade $9.00

Louisiana Lump Crabmeat “Cake” Broiled and Served on Sauteed Spinach With Hollandaise & Smothered Red Pepper Sauces. $7.75

Shell Beach Oysters Paned in Cornbread and Served on Maque Choux With A Shallot & Black Pepper Beurre Blanc $7.00

Lump Crabmeat Marinated and Served with Tender Artichoke Hearts, Mixed Garden Greens and Our Unique “Pink Mayonnaise” $9.50

Filet Mignon Seasoned Then Blackened, Chilled, Sliced Thin & Served with Our Own Pickled Matchstick Vegetables and “ Chateaubriand Aioli ” $10.25

Escargots Cooked in Burgundy with Roasted Garlic, Shallots, and Green Onions, Finished With Fresh Butter and Served in a Puff Pastry “Patty Shell” $7.75

Wood Smoked Atlantic Salmon Slices with Dilled Goat Cheese, and a Zesty Capered Mayonnaise $10.00

Soups

Mirliton, Shrimp, and Crabmeat Bisque $4.75

South Louisiana Turtle Soup with Lemon Croutons & Dry Sack Sherry $4.75

Oysters & Artichokes In Thickened Broth Finished With Cream $4.50

Chef Albert’s Creole Gumbo of the Day $4.25

Salads

Celeriac Boiled & Marinated Sliced and Served in Green Onion Vinegar Over Seasonal Salad Greens $3.50

Spinach and Sliced Tomatoes, Mushrooms, Roasted Corn, Fresh Cilantro Vinaigrette $3.75

“Woady Salad” with Mesclun, Toasted Pecans, Raspberries, Danableu Cheese, Orange Sections and Raspberry Vinaigrette $6.00

Romaine Lettuce in Toasted Garlic Vinegar Served “Caesar” Style with Regiano Parmesan Cheese and Home Made Croutons $3.95

Our House Salad with Daily Mixed Greens, Tender Hearts of Palm & Tomato $3.00

The meaning of “Parvenu” comes by way of French from “pervenire”, a Latin verb meaning “to arrive” describing one who’s recently attained success. At Le Parvenu it’s meant in the fashion of a “brash upstart” and “new on the scene”
### Cooked To Order Entrees
(Includes Starch and Vegetables)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fish Fillet of the Day  Sauteed Then Layered with Jumbo Lump Crabmeat in an Herbal Sauce, Then Covered with Lemon Beurre Blanc</td>
<td>$19.75</td>
</tr>
<tr>
<td>Veal “Tournedos” with Roasted Portobello Mushrooms and Steamed Spinach Ribboned With Veal Gravy and Topped Asparagus &amp; Hollandaise</td>
<td>$23.75</td>
</tr>
<tr>
<td>Indiana Duckling Rosemary Roasted &amp; Served Boneless With a Sweet Potato Pancake and a Smoked Orange Sauce</td>
<td>$22.00</td>
</tr>
<tr>
<td>Louisiana Shrimp “Napoleon”, Grilled with Oriental Plum Sauce and Stacked with Curried Granny Smith Apples, Smothered Red Pepper Sauce &amp; Mango Chutney</td>
<td>$23.50</td>
</tr>
<tr>
<td><strong>Medallions of Lobster Tail, Paneed and Layered with Shrimp, Crab, Crawfish, and Mushrooms, Surrounded by Cognac &amp; Cream Sauce, Our House Specialty</strong></td>
<td><strong>$24.00</strong></td>
</tr>
<tr>
<td>Lemon Glazed Chicken Breast Grilled and Served Boneless on Sherried Tasso Sauce, Topped with Asparagus &amp; Cane Vinegar Hollandaise Sauce</td>
<td>$14.00</td>
</tr>
<tr>
<td>Black Pepper Grilled 8 Oz. Filet Mignon Served on Smoked Onion With a Shallot, Thyme, &amp; Green Peppercorn Sauce, Crumbled Danableu Cheese.</td>
<td>$32.00</td>
</tr>
<tr>
<td>Colorado Rib Rack of Lamb, Marinated Then Roasted to Your Doneness and Served with the Ultimate Mint Sauce, Fresh Apple Mint Jelly</td>
<td>$36.00</td>
</tr>
<tr>
<td>Salmon Fillet Oven Steamed with Asparagus &amp; Served on Artichoke Hearts, All Surrounded with Luscious Basil Cream and Topped with Sassy Hollandaise. Sauce</td>
<td>$17.75</td>
</tr>
<tr>
<td>Paneed Veal Slice Served Over Our Fresh Tomato Sauce Laced with Capers and Diced Roma Tomatoes, Topped with Regianno Parmesan</td>
<td>$18.00</td>
</tr>
<tr>
<td>Bouillabaisse Style Seafood Grill with Snapper, Shrimp and Crabmeat Served with Roma Tomato &amp; Saffron Broth, “Kicker Creole Mayonnaise” &amp; Garlic Cheese Toast</td>
<td>$31.00</td>
</tr>
<tr>
<td>Ask About “And Den Sum”, The Chef’s Choice of Twelve Items in Four Courses, a “Degustation” Style Sampling of Our Menu</td>
<td>$35.00</td>
</tr>
</tbody>
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Dessert, Wine, and After Dinner Drink Lists Available
(Minimum $15.00 Charge Per Person - Smoking in the Bar and Porch Areas Only)
(Please No Cigar or Pipe Smoking Indoors)

Le Parvenu Restaurant 509 Williams Blvd, Kenner, La. 504.471.0534
Chef Dennis Hutley, Proprietor
## Le Parvenu Wines

### Champagne and Sparkling
- **610** House Sparkling, Wycliff  
  Price: 20
- **600** Freixenent Brut, Spain  
  Price: 25
- **602** Roederer Estate Brut, California  
  Price: 48
- **606** Moet & Chandon “White Star”, France  
  Price: 70
- **604** Perrier Jouet “Grand Brut”, France  
  Price: 75
- **608** Cuvee’ Dom Perignon  
  Price: 185

### French Whites
- **584** Cuvee, George DuBoeuf  
  Price: 20
- **595** Les Jamelles Chardonnay  
  Price: 24
- **588** Pouilly Fuisse, Latour  
  Price: 40

### Sauvignon Blanc
- **570** Dry Creek Fume’ Blanc, Sonoma  
  Price: 28
- **572** Rodney Strong, Sonoma  
  Price: 28
- **574** Mud House, New Zealand  
  Price: 35
- **578** Murphy Goode, Fume Blanc, Sonoma  
  Price: 35
- **576** Brancott Reserve, New Zealand  
  Price: 42

### Chardonnay
- **580** J. Lohr, Monterrey  
  Price: 26
- **581** Cartledge & Brown, California  
  Price: 26
- **590** Kendall Jackson, California  
  Price: 28
- **582** Hess Selection, Napa  
  Price: 30
- **586** Hawkcrest, “Reserve”, Napa  
  Price: 37
- **594** Ferrari-Carano, Sonoma  
  Price: 40
- **571** Sonoma Cutrer, Russian River  
  Price: 40
- **592** Cambria, Benchbreak, Santa Maria Valley  
  Price: 65

### Alternative Whites
- **560** Zemmer Pinot Grigio, Italy  
  Price: 26
- **561** Eberle Viognier, Paso Robles  
  Price: 40
- **562** Riesling, Pierre Sparr, France  
  Price: 34
- **617** White Zinfandel, Beringer  
  Price: 23

### French Reds
- **683** Cuvee George DuBoeuf  
  Price: 20
- **621** Les Jamelles, Merlot  
  Price: 26
- **615** Louis Jadot Pinot Noir  
  Price: 33
- **644** Cotes du Rhone, J. Vide Fleury  
  Price: 35
- **687** Chateauneuf du Pape, DuBoeuf  
  Price: 40

### Pinot Noir
- **668** Bianchi, Anderson Valley  
  Price: 26
- **642** Eola Hills, Oregon  
  Price: 35
- **640** Willamette “Whole Cluster,” Oregon  
  Price: 42
- **646** Saintsbury, Carneros  
  Price: 48
- **648** Sterling “Winery Lake”, Carneros  
  Price: 54
- **650** Morgan, “Monterey”  
  Price: 60

### Merlot
- **660** Cypress, California  
  Price: 25
- **596** Cartledge & Brown, California  
  Price: 27
- **664** Sterling “Vintners Collection”, Coastal  
  Price: 30
- **670** Freestone, Napa  
  Price: 35
- **666** Kendall Jackson, California  
  Price: 38
- **662** Smith & Hook, Monterey  
  Price: 44

### Cabernet Sauvignon
- **682** J. Lohr, “7 Oaks”, Paso Robles  
  Price: 35
- **684** Kendall Jackson, Reserve, California  
  Price: 35
- **686** Murphy-Goode, Alexander Valley  
  Price: 45
- **690** Michel Schlumberger, Dry Creek Valley  
  Price: 50
- **688** Robert Mondavi, Reserve, Napa  
  Price: 55
- **680** Eberle, Paso Robles  
  Price: 60

### Alternative Reds
- **630** Rabbit Ridge “Barrel” Zinfandel, Sonoma  
  Price: 30
- **632** Ravenswood Zinfandel, Sonoma  
  Price: 34
- **464** Silverado Sangiovese, Napa  
  Price: 36
- **634** Pikes “Shiraz”, Australia  
  Price: 45
- **636** Stags’ Leap Winery Petite Syrah, Napa  
  Price: 55

*Spring 2003*