

dessert is the bananas Foster. If you're there for dinner, order the tournedos Chanteclair and treat yourself to one of Brennan's fine French wines, as the wine cellar is known as one of the best in the area.

If New Orleans style cooking isn't for you or you'd just like to sample a variety while you're in town, try the **Rib Room** in the Royal Orleans Hotel. The specialty is beef and the cooking of it here has been raised to an art. The roast is exceptional and the prime rib is a favorite. The Rib Room is open daily for lunch and dinner.

New Orleans is also known for a style of steak cookery. And the best place in town to sample it is at the **Crescent City Steak House**, 1001 N. Broad Street. The steaks here are cooked in a literal pool of herb butter sauce. The recommended fare is the New York style strip and a side dish of Lyonnaise potatoes. Lunch is served Tuesday through Friday and dinner, Tuesday through Saturday.

For good, plain seafood try **Ralph and Kacoo's**, 519 Toulouse Street. The menu is enormous and just about everything is delicious. The house specialties however, are the catfish, the crayfish (when in season) and the hush puppies. Whether you go for lunch or dinner (each served daily) finish off your meal with the peanut-butter pie.

You can order dessert in any dining establishment but if you're a natural dessert lover, there are those select places in New Orleans you won't want to miss.

For ice cream it's **Angelo Brocato's**, 537 St. Ann Street. Every bit of food in the place is homemade and the biggest seller is the cannoli, a combination of vanilla and chocolate ricotta cheese, pistachio nuts and powdered sugar. Popular ice cream flavors are the spumoni, torroncino, cassata and the fresh fruit ices.

Caramel is king at the **Restaurant de la Tour Eiffel**, 2040 St. Charles Avenue, as it makes an appearance in fondue form. The Restaurant de la Tour Eiffel also holds, between 10 p.m. and 2 a.m., "Midnight Madness" each evening. Desserts are the number one attraction during this four-hour period, although coffee is a big seller too.

One more dessert must be tried while you're in New Orleans and that's the famous praline, a candy made of caramelized sugar and nuts. Pralines are abundant in the New Orleans area, particularly



in the French Quarter, but once again there are those places that seem to make them better than most.

At two locations—**Evans' and Aunt Sally's** (both on the 800 block of Decatur Street)—you can actually watch the pralines being made while you eat away. **Leah's**, 714 St. Louis Street, and **Laura's**, 115 Royal Street, are a bit on the touristy side, but the pralines are still first-rate. For the pralines of pralines however, you must try **Evelyn's Pralines**. They're made from an old Cajun recipe of whipping cream, roasted pecan halves, butter and sugar and are only sold at two places in New Orleans—**Spectre de la Fleur**, 710 St. Louis Street and the **Landmark Hotel's** gift shop, 2601 Severn Avenue in Metairie.

The above mentioned restaurants are just highlights of the many restaurants in the Crescent City because in New Orleans there are hundreds to choose from. Now, whether you choose one of the ones described or make your own selection, consider yourself warned in advance. Make sure you plan on watching those calories before the NBC begins or after it ends. You won't stand a chance once you set foot in the mouth of the Mississippi.

