



All Day Dining

café b's own Holy Trinity: Local, Seasonal, and Approachable

Ralph Brennan and **Chef Michael Uddo** know what they want in a neighborhood restaurant. You will not see a *gélée of this* or a *foam of that* on the menu at **café b**. At this casual bistro-like eatery in a city of great restaurants, guests can expect really good, honest -- but also creative -- food. "I want it to be accessible," says Brennan. "This style of dining allows many to enjoy at any time, and not just for a special occasion." The choices are wide open: have a glass of wine at the bar, sit in the bar area and have a dessert and coffee, or have a full dining experience in the restaurant.

Uddo is lucky to have a restaurant that can source directly from the Gulf Coast where there's an exciting amount of produce all year round. Guests rely on the creativity of the chef to change it up with the seasonality of other ingredients. Oysters are at their peak during the months with "R's" and they are as good as gold when tossed in a fine buttermilk batter and fried to perfection. Montero rests them on a bed of *Braised Leeks* and *Crisp House-Cured Bacon* with a drizzle of *Fresh Horseradish*.

The *Gulf Shrimp and Lobster Ravioli* is a nod to his own Italian heritage; the dish is completed with *Champagne Beurre Blanc* and *Local Chopique Caviar*. And if you need that home-style red-meat fix, look no further than the much talked about *café b Burger*, which is no ordinary patty, but a combination of short rib and sirloin for a juicy, hearty flavor. How can you top this? The brioche buns and all the condiments are made in house, so there is no store bought taste. With this burger, comfort is the order of the day.

And who does not adore the combination of *Jumbo Lump Crabmeat* and *Creole Cream Cheese*? Every evening, Montero sees locals descending on the bar to fill their craving for the white delicate crustacean in the *Creole Crab Dip* laced with scallions and toasted *chèvre*, served with a brioche of shrimp, to lift their spirits with a zingy cocktail.

café b has devotees flocking to its cozy spot on Metairie Road for a slice of the good life at an affordable price. As you'd expect from a third generation New Orleans restaurateur, the menus are big on their own "Holy-Trinity" of local, seasonal, and traditional.

café b is open for dinner Monday-Thursday from 5-9p and Friday-Saturday from 5-10pm, open for lunch Monday-Friday from 11:30am-2pm, and open for brunch Sunday from 10am-2pm.

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