



WHAT HAPPENED

K-Paul's Louisiana Kitchen opened its doors at 416 Chartres St. on July 3, 1979.

K-PAUL'S LOUISIANA KITCHEN

416 CHARTRES, NEW ORLEANS, LOUISIANA 70130
MONDAY - FRIDAY
DINNER: 5:30 P.M. - 10:00 P.M.

MENU

APPETIZERS

Chicken + Andouille Gumbo	cup	3.25
Cajun Popcorn		1.75
Roast Chicken w/ Roasted Bussing Honey Bingersnap Turkey		3.75
Cajun Gumbo w/ Sauce		4.75
Rabbit Tenderloin w/ Mustard Sauce		4.75
Hot Cajun Curry w/ Rice		5.25

MAIN COURSES

Crawfish Bouffée w/ salad + rice		18.95
Blackened Redfish w/ Potatoes + Veg.		16.95
Chicken Tchoupstoules w/ Bearnaise Sauce		13.95
Blackened Lamb-Chops w/ Brown Garlic Butter + Salad		19.95
Broiled Stuffed Whole Flounder w/ Seafood Cream Sauce		15.95
Crawfish Con Queso on Pasta w/ Salad		16.95
Pan-fried Trout w/ Creamy Mustard Sauce		15.95
Veal + Crustaceans in Cream on Pasta w/ Salad		17.95
Rabbit Roulades w/ Mashed Potatoes + Gravy		16.95
Pan-fried Whole Baking Redfish w/ Onion + Herb Gravy		14.95
Broiled Filet of Redfish w/ Green Crawfish Sauce		16.95

SALADS

House Salad		1.75
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SWEETS

BREAD PUDDING W/ LEMON SAUCE, CHANTILLY	1.95	SWEET POTATO PECAN PIE	2.75
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BEVERAGES

COKE, TAB, BARO'S - DIET BARO'S, MINERAL WATER	.95 / 1.25
DIXIE, DIXIE LITE, XX'S, MILLER (in long neck bottles)	1.25
RED WINE, WHITE WINE, CHABLIS CASSIS GLASS	1.50
COMMUNITY COFFEE NEW ORLEANS BLEND COFFEE AND CHICORY	1.75
CAJUN MARTINI	5.50
	10.25

K-PAUL'S RULES

NO RESERVATIONS
NO CREDIT CARDS
NO CHECKS

15.00 MINIMUM/PERSON
TABLE LIMIT - SIX PEOPLE
NO SUBSTITUTIONS

ALL GUESTS MUST BE IN DINING ROOM BEFORE PARTY CAN BE SEATED



Paul Prudhomme introduced the world to intense Cajun and Creole flavors using his equally vibrant personality.

New Orleans had always been known for its French-influenced Creole dishes, including stuffed Mirliton and Shrimp Creole, but Prudhomme introduced Creole's country cousin — Cajun cooking, with its dark rouxs and tasso — to wide acclaim. Prudhomme said Cajun and Creole cooking came from the same French roots — but that Cajun cooking had more pepper. Prudhomme was the youngest of 13 children and grew up outside of Opelousas. He came to New Orleans in 1970 and in 1975, he became the first non-European executive chef at Commander's Palace. There, the Brennan's allowed him to serve Cajun dishes, like chicken and andouille gumbo with a dark roux, to customers. But the nation's food writers really came knocking at his door after he opened K-Paul's on Chartres Street in the French Quarter. He opened the restaurant as the nation was beginning to embrace the New American cooking movement, which featured local flavors and locally grown food. Prudhomme's dishes, including his blackened redfish, were soon being copied throughout the nation and caused Louisiana to ban the sale of redfish until 1992.

In 1988, former New York Times food critic Craig Claiborne said Prudhomme “opened up the floodgates to the whole field of Southern cooking.”

He had several cookbooks and TV cooking shows, and at one point was more popular than Julia Child.

Prudhomme was also his generous, giving personality, which he attributed to his cuisine: “Cajun makes you happy.”



Prudhomme and wife Kay, the co-creators of K-Paul's.

Almost as much as his cooking, Prudhomme's gregarious nature brought attention to his cooking.



After food critics raved about Prudhomme, people lined up outside his restaurant, which did not take reservations.



Prudhomme, with Cannon Wiest, as he looks at the stock pot at K-Paul's in 2007.



Panéed veal with fried oysters and tasso Cream.