

# MR. B'S BISTRO

## FACT SHEET

- Address: 201 Royal Street, in the French Quarter  
New Orleans, LA 70130
- Phone: 504/523-2078
- Fax: 504/521-8304
- Web: [www.mrbsbistro.com](http://www.mrbsbistro.com)
- Email: [dine@mrbsbistro.com](mailto:dine@mrbsbistro.com)
- Hours of Operation: Lunch: Monday – Saturday 11:30 a.m. – 2:30 p.m.  
Dinner: Monday – Saturday 5:30 p.m. – 9:30 p.m.  
Closed on Sunday
- Cuisine: Creole cuisine with a focus on fresh regional products
- Reservations: Recommended, but not required
- Attire: Upscale casual – jackets are not required, but often seen. We do allow walking shorts and similar apparel, but in general shorts are discouraged. Gentleman, no hats or tank tops, please
- Credit Cards: All major credit cards accepted
- Parking: Discounted parking available in the parking garage located at 721 Iberville Street, just behind Mr. B's
- Managing Partner: Cindy Brennan
- General Manager: Randy Stein
- Executive Chef: Michelle McRaney
- Facilities: Main Dining Room – 70 tables, 270 person capacity  
Cellar Room (private dining) – 42 person capacity seated, 60 people cocktail style.
- Opening Date: July 17, 1979 (reopened after Katrina, 4/16/07)

# MR. B'S BISTRO

## Hand Passed Hors'deuvre Menu

*\*prices are per 25 pieces or by the pound when specified*

### Cold Hors'deouvres

**Crab Ravigote** Market Price – *Jumbo lump crabmeat in a classic ravigote sauce served over croutons*

**Seared Yellowfin Tuna** \$55.00 – *Fresh yellowfin tuna seared rare and served on crispy wontons with wasabi dressing*

**Marinated Gulf Shrimp (5 lbs.)** \$80.00 – *Chilled Gulf shrimp marinated in a Creole mustard vinaigrette with red onions and roasted red peppers*

### Hot Hors'deouvres

**Fried Oysters** \$30.00 – *Plump Gulf oysters dusted with corn flour and deep fried ~ with chef's selection of sauces*

**Panko Shrimp** \$55.00 – *Marinated jumbo Gulf shrimp rolled in Japanese panko breadcrumbs and pan fried*

**Duck Springrolls** \$40.00 – *Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese; served with ginger soy dipping sauce*

**Seared Jumbo Scallops** \$55.00 – *Pan seared jumbo sea scallop with shaved grana parmesan cheese and white truffle oil*

**Lamb Lollypops** \$80.00 – *Wood grilled petit lamb chops*

**Assorted Sausages** \$25.00 – *Chef's selection of grilled sausages served with dipping sauce*

**Andouille Wraps** \$40.00 – *Baked in puff pastry with Creole mustard for dipping*

**Seared Beef Tenderloin** \$75.00 – *Topped with Maytag blue cheese*

**Chicken Livers** \$25.00 – *Deep fried and topped with pepper jelly*

**Seared Foie Gras (1 ½ lb.)** \$150.00 – *Served on housemade brioche*

## Stations

### Trio of Mr. B's Soups

This station requires a culinary attendant at \$75.00

\$5.50 per person

*Demi Tasse portions of our three soups:*

#### **Gumbo Ya Ya**

*A rich country style gumbo made with chicken and andouille sausage*

#### **Seafood Gumbo**

*A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters, and okra*

#### **Soup du Jour**

*A seasonal selection from Mr. B's repertoire of classic soups*

### Seasonal Risotto

This station requires a culinary attendant at \$75.00

\$7.00 per person

*Rich, creamy risotto specially prepared using the season's freshest ingredients. Below are just some of the risottos prepared by Chef Michelle McRaney*

Crawfish Risotto

Crab Risotto

Mushroom Risotto

### Tenderloin of Beef

\$8.00 per person

This station requires an culinary attendant at \$75.00

*Roasted medium-rare and sliced with rolls and creamy horseradish*

### Dessert Display Station

\$6.00 per person

Assorted seasonal desserts may include:

Strawberries dipped in chocolate

Petit Pecan Pie

Petit Lemon Pie

White Chocolate Brownie

Bread Pudding with Whiskey Sauce

# MR. B'S BISTRO

## Cocktails & Beverages

Non-alcoholic beverages: Iced tea, soft drinks, coffee, hot tea ~ \$2.50 each, plus tax and gratuity.

Cocktails: For larger parties, especially those of 25 or more we suggest a private bar set-up in the dining room at a charge of \$25.00.

### House Brands

Old Charter  
Johnny Walker Red  
Gilbey's Vodka  
Gilbey's Gin  
Castillo Rum  
Sauza Tequila  
Delacour Napoleon Brandy

### Call Brands

Jack Daniels  
Canadian Club  
Dewar's 12-year  
Absolut Vodka  
Beefeater Gin  
Bacardi Rum  
Delacour Napoleon Brandy

### Premium Brands

Crown Royal  
Maker's Mark  
Chivas Regal  
Belvedere Vodka  
Bombay Sapphire  
Mount Gay Rum  
Delacour Napoleon Brandy

Cocktail Prices: House Brands \$5.50, Call Brands \$6.50, Premium Brands \$7.50 ~ Prices plus sales tax and gratuity

All private bar set-ups include a Abita Amber and Amstel Light beers, white and red wine, soft drinks, juices, and garnish. Additional items may be added upon request.