



# A Welcome Return



Kingfish Kitchen & Cocktails has reopened in its French Quarter location. In addition to popular Louisiana dishes like the red beans and rice and Southern fried chicken, the bar and restaurant is offering a new Happy Hour on Thursdays and Fridays from 2-5 p.m. Enjoy \$4 draft brews, \$6 select wines and \$7 specialty cocktails, plus \$9 small plates such as boudin boulettes, pork cracklins, duck and andouille gumbo, and Louisiana crawfish bread. 337 Chartres St., 598-5005, [kingfishneworleans.com](http://kingfishneworleans.com)

## AUTUMNAL APPETITE

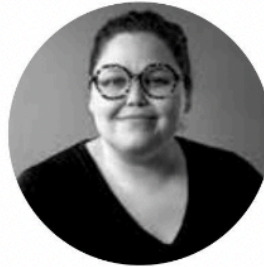
The Elysian Bar at Hotel Peter and Paul is offering new fall dishes. The menu now features items like a pear and local lettuce salad (with Manchego cheese, pear vinaigrette and fried shallots); snapper crudo (with tomato, yuzu and pickled aji dulce); and tri-tip steak (with carrot puree, sunflower, carrot and brown butter emulsion). Other popular dishes include the roasted Gulf shrimp, and the crab and ricotta gnocchi. 2317 Burgundy St., 356-6769, [theelysianbar.com](http://theelysianbar.com)

## SUNDAYS AT ST. ROCH

St. Roch Market's seasonal art market returns 11 a.m.-5 p.m. on Sundays through next spring. The weekly events feature five to 12 art-focused vendors, live music and televised New Orleans Saints games at The Mayhaw. Enjoy a bevy of cocktails and bites from the likes of The Mayhaw, The French Stall and Elysian Seafood while you're at it. 2381 St. Claude Ave., 267-0388, [strochmarket.com](http://strochmarket.com)

## MOVIN' ON UP

Kimpton Hotel Fontenot has welcomed Samuel Peery as Executive Chef. He now oversees the hotel's restaurant and bar concepts, including the Peacock Room, Gospel Coffee and Boozy Treats, and a new concept coming early next year. Peery joins the hotel from his most recent position as chef de cuisine at Restaurant R'evolution where he worked alongside renowned Chef John Folse. In addition to a new fall menu, the Peacock Room is now open for breakfast Monday through Friday; Gospel Coffee and Boozy Treats also now offers enhanced menu options. 501 Tchoupitoulas St., 571-1818, [hotelfontenot.com](http://hotelfontenot.com)



## TOP TOQUES

Lengua Madre is a local restaurant known for Chef Ana Castro's five-course tasting menu rooted in traditional Mexican cuisine. It has become so well known in fact, that Bon Appétit recently named it as a Best New Restaurant in America. Additionally, Food & Wine also just named Castro as one of its Best New Chefs of 2022. Previously, Lengua Madre was named one of The New York Times' favorite restaurants in America and a 2022 semifinalist for the coveted James Beard Foundation Awards. 1245 Constance St., 655-1338, [lenguamadrenola.com](http://lenguamadrenola.com)

Meanwhile, Brennan's Executive Chef Ryan Hacker has been named StarChefs Rising Star Honoree for 2022. This award celebrates up-and-coming food and beverage professionals who are the leading the way for contemporary American cuisine, and Hacker's innovative approach to Southern and New Orleans cuisine certainly fits the bill. 417 Royal St., 525-9711, [brennans-neworleans.com](http://brennans-neworleans.com)



## TIMELY TOME

The Copeland Family, founders of the legendary Popeyes empire, has released a cookbook filled with never-before-released recipes from the late founder Al Copeland. The book, with a foreword from his son Al Copeland Jr., chronicles the life of Al Copeland and the rise of the Popeyes empire in biographical stories sprinkled alongside more than 100 tried-and-true recipes. Written by Pulitzer Prize-winning and New York Times best-selling author Chris Rose and the Copeland family's Kit Wohl, Secrets of a Tastemaker: Al Copeland The Cookbook (\$30, The CookBook Studio) has been released in celebration of Popeye's 50th Anniversary. Can't miss recipes include the buttermilk biscuits, sweet heat chicken, ricochet catfish, fettuccine Lamborghini and Cajun duckanoff. Available at your local indie bookseller; be sure to ask!



## BLITZ BRUNCHES

Red Fish Grill is offering new Sunday Blitz Brunches from 10 a.m.-3 p.m. on Sundays when the New Orleans Saints play at home. The two-course menu (\$30) features dishes like alligator sausage and seafood gumbo; crab Croque Madame; and Louisiana shrimp and smoked gouda grits—all prepared by Executive Chef Chris Vazquez and team. Bottomless brunch cocktails (for two hours maximum) also are available for \$28. 115 Bourbon St., 598-1200, [redfishgrill.com](http://redfishgrill.com)