Couples & Small Groups

Laissez les bon temps rouler (let the good times roll!) is more than just a favorite local phrase – it's a rallying cry to embrace and enjoy life to its fullest when you're in Louisiana. As a host, chef, tour guide, local historian and Louisiana native, Chef Amy Sins thrives on giving guests the most authentic, unscripted and spontaneous local adventures in food and culture. Everybody's gotta eat in New Orleans—why not combine your meal with a fun and entertaining dining experience? Join Chef Amy for a memorable journey through Cajun and Creole history, ghost stories and more.

Chef Amy weaves classic and modern cooking techniques and ingredients together to bring an important Cajun or Creole dish to life in front of your group's eyes.

Brunch & Lunch

1-20 Guests: $500
21-40 Guests: $750
41-100 Guests: $1,500

Dinner

1-20 Guests: $750
21-40 Guests: $1,200
41-100 Guests: $1,500

THE FOUR STAGES OF ROUX

CAJUN GUMBO

RUM SAUCE FLAMBE

THE STORY OF CAJUN & CREOLE CUISINE

GHOST STORIES & MORE...

ASK US ABOUT OUR SEASONAL AND WEEKDAY SPECIALS! CUSTOM PRICING AVAILABLE FOR LARGER GROUPS.

** Price includes Langlois AV setup as available, recipe packets and fees.*
Food and beverage fees will be contracted directly with one of our following partner restaurants.

Starting Prices (per person): Arnaud's ($75) | Tableau ($35) | Bourbon House Seafood ($35) | Rib Room ($45)