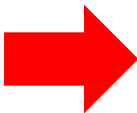




# Mercury Lifestyle

**February 4, 2015**  
**CIRC: 14,000**

## New options for sociable dining



delicious ways to do that.

Savor a new experience — The Drawing Room, Lee Lee's

One of our newest restaurants is The Drawing Room, located in an 18th-century merchant's warehouse in the French Quarter and filled with artwork.

There's artistry in the kitchen, too. Creative tastes are plated so beautifully that they are almost too pretty to eat. Executive chef Jon Cropf graduated from Johnson and Wales in Charlotte and was acclaimed for his sophisticated cuisine as chef of Blu on Folly Beach. Chef Cropf brings newness to upscale classics such as foie gras. The trio of foie gras features an eggshell filled with a seductive foie gras custard, beignets with foie gras and a torchon brulee with brandied fruit chutney.

Oyster mushrooms from Mepkin Abbey are featured in a puffed pastry tart — a

comforting dish sure to attract regulars. Heirloom beets are celebrated in a salad with duck prosciutto and goat cheese. A Bellini crepe amuse includes sprinkles of caviar.

Entrees include a glazed lamb that melts in your mouth, enhanced with Moroccan flavors and couscous. Tenderloin of venison is served with celeriac and roasted mushrooms. Ingredients are local, including Geechie Boy grits, Kurios Farms lettuce and Manchester Farms quail.

Lee Lee's was recently opened by prolific restaurateur Karalee Nielsen Fallert, of Park Café, Taco Boy, Monza and Closed for Business. Lee Lee's features authentic Chinese food and is an excellent place for family-style socializing and sharing. Each dish is made to order, so you can request spicy or mild. Ingredients are sourced locally. Gayle Shapleigh and John and Diane Knott are regulars for take-out as well as dining in. Sylvia