



Houmas House

by Brad Ferrand

NESTLED ALONG RIVER ROAD between New Orleans and Baton Rouge, the Houmas House Plantation and its showcase restaurant, Latil's Landing, offer a captivating blend of history, Southern hospitality, and fine dining that showcases the region's cultural heritage. From its antebellum roots to its modern-day charm, Houmas House and Latil's Landing provide visitors with an unforgettable experience highlighting Louisiana's past and present beauty and complexity. We recently visited Houmas House and were treated to yet another unforgettable meal at Latil's Landing.

shared a special place in our culinary hearts. We have celebrated notable milestones and accomplishments such as passing the bar exam, an engagement, promotions, and anniversaries at Latil's Landing. Its distinctive ambiance and first-class food make it one of our favorite restaurant experiences anywhere.

Houmas House, named for the area's original inhabitants, the Houmas Indians, was established in the early 1800s and was the center of a thriving sugarcane empire. Over time, it passed from different owners. The current owner, Kevin Kelly, has revitalized Houmas



with just a small hint of sweet rum.

For the main course, we were treated to my long-lost love, the praline duck. We have been coming to Latil's Landing for 20 years, and almost every time we have come, I have always ordered this heavenly duck dish when the menu used to be a-la-carte. Chef Jeremy somehow remembered and made sure to have the praline duck on the tasting menu this evening in place of the lamb chops. Nearby diners glanced at my plate in jealous envy when the duck was served. I loved every minute of it. The praline duck features pan-seared duck breast medallions, roasted carrots, asparagus tips, a velvety sweet potato puree, and, the real star of the show, the praline sauce. In my humble opinion, you will struggle to find a finer bite of food anywhere. The dessert was a fantastic peanut butter panna cotta, including a peanut butter custard, shaved chocolate, and raspberry topping. This decadent dessert was the perfect ending to our delightful evening. The attention to detail makes the dining experience at Latil's Landing so memorable. Each dish is served on beautiful china fashioned after Houmas House's original style, and the service is second to none

For those of you who have dined at Latil's Landing in the past, Chef Jeremy has a special treat. Latil's Landing will soon begin offering items from previous menus that have not been featured in years, such as the coffee-roasted rack of lamb and filet with Abita Root Beer demi-glace.

Following our meal, we were lucky enough to stay the night in one of the quaint cottages on the grounds. Known as The Inn at Houmas House, the collection of cottages is nestled along an ancient oak alley surrounded by lush gardens. Each room inside a cottage is complete with a single king or queen-sized bed or double queen beds. They also feature luxurious bathrooms and a porch where you can enjoy majestic views. Each room is also decorated with old-world furnishings and unique artwork. You can't beat the convenience of strolling back to your cottage following a stellar meal at Latil's Landing and enjoying a quiet night's sleep just feet from Houmas House. As we strolled back to our cottage, my wife and I looked at each other, and she exclaimed, "We need to do this more often." Truer words have never been spoken.

Houmas House and Latil's Landing offer more than just a glimpse into Louisiana's past – they provide a comprehensive experience that immerses visitors in the cultural, historical, and culinary heritage of the region. Whether you are drawn to the grandeur of the mansion, the serenity of the gardens, or the mouthwatering flavors of Latil's Landing's menu, Houmas House is a must-see destination for anyone looking to explore the unique character of Louisiana's River Road. Through its combination of beauty and exceptional cuisine, Houmas House and Latil's Landing continue to captivate and inspire all who visit. We can't wait to celebrate more milestones there. We love this place.





beauty. Kevin deserves praise for restoring the property to its 1840s roots.

Latil's Landing sits behind Houmas House in a three-story French house built by Alexander Latil in the 1770s. Named in honor of the Latil family, Latil's Landing has become a culinary destination that showcases Chef Jeremy Langlois' masterful blend of Louisiana Creole and Cajun cultures with a refined, contemporary twist. When Kevin Kelly hired Chef Jeremy Langlois to open and run Latil's Landing in the mid-2000s, the game changed forever. Currently, Latil's Landing offers guests an exceptional Chef's tasting menu, which changes seasonally to showcase the in-season Louisiana ingredients at the center of each dish.



Our evening began with drinks at the famous Turtle Bar. Nestled in a small building a stone's throw away from Latil's Landing, the Turtle Bar offers an intimate setting to enjoy a pre or post-meal drink in the former bachelor pad for the unmarried men of the plantation. Soon after, we made our way up to the second floor of the Latil's House for our dining adventure.

The dining area at Latil's Landing offers two main dining rooms that each have their own unique aura and charm. We were lucky enough to dine in the dimly lit dining room, adding to the entire experience. Once seated, our friendly server greeted us and presented us with a basket of fresh bread along with an assortment of butter to lather as we saw fit. Our favorite is always the pecan cane syrup butter. The tasting menu this evening was full of show-stoppers. For our first course, we were treated to charred diver scallops with Boursin cheese risotto, tomato vinaigrette, fresh basil, and garlic chili oil. The scallop was cooked to perfection, and the combination of the tomato vinaigrette with the fresh basil made this an outstanding first act. Next, we were served a gnocchi salad comprised of crispy gnocchi, arugula, shaved shallots, pine nut crema, sun-dried tomatoes, and fresh dill. It was simply a fresh and delectable course that was bursting with flavor. The third course was a pan-seared redfish filet with cherry tomato confit, summer squash, chive crème fraiche, Cajun caviar, and pickled red onion. This was quite possibly the best redfish dish I have ever eaten. As soon as I took my first bite, I was transported back to my childhood to my grandparents' dinner table, and I was replaying the countless redfish meals I enjoyed at that table. These happy thoughts just enhanced my dining experience even more. Following the redfish, we were treated to a mint Mai Tai sorbet as a fresh pallet cleanser. This was a fantastic boozy sorbet