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SHREVEPORT:
"MUFFY" SANDWICH AT
FERTITTA'S DELICATESSEN

CAJUN COUNTRY

Southwest Louisiana has a culture and cuisine all its own. Here are a few spots that are worth your while whether you're visiting or a native.

Darrell's has what could generously be called a "limited" menu: eight sandwiches in two sizes. But Darrell's does those sandwiches well. That's why it's got a devoted following in Lake Charles. The brisket sandwich with jalapeño mayonnaise is particularly good, as is the Surf & Turf, a combination of roast beef and sauteed shrimp. **119 W. College St., Lake Charles, (337) 474-3651**

The first thing you'll notice about **Landry's Cajun Restaurant** in New Iberia is that it is quick to distinguish itself from the chain of seafood restaurants with the same name. As good as those other Landry's restaurants may be, they can't compete with the cooking of chef Alex Patout, a New Iberia native and longtime New Orleans restaurateur. The menu at Landry's features local seafood, gumbos, steaks and Cajun "camp" cooking such as shrimp-and-crab stew and rabbit sauce piquant. Patout has an excellent source for frog legs, which have become a specialty. **Highway 90 at Jefferson Island Road,**

New Iberia, (337) 369-3772

In Lake Charles, **La Truffe Sauvage** has long been the first choice for fine dining. That's due to a menu heavy on classic Continental cuisine that is consistently well-executed. The seafood "pot au feu" with fennel, Gulf shrimp, scallops, clams, Maine lobster and fresh fish is a winner, as is the veal osso bucco. Chef Mohamed Chettouh is a native of Algeria whose training in the classic French culinary tradition began at the age of 14. His cooking reflects that background as well as his world-ranging travels and the bounty of ingredients available locally. **815 W. Bayou Pines Drive, Lake Charles, (337) 439-8364**

Donald Link is a native of Cajun country, but until recently all of his restaurants were in New Orleans. In September, Link and partner Steven Stryjewski opened **Cochon Lafayette**, bringing Link's robust Cajun and Southern food home. Cochon Lafayette, like Link's restaurant of the same name in New Orleans, features house-made charcuterie and rustic dishes prepared with a sophisticated touch. **921 Camellia Blvd., Lafayette, (337) 993-9935**

Owner Tina Walker

THE PALACE CAFE

CAJUN COUNTRY

The Palace Cafe in Opelousas serves home-style food, including sandwiches, poor boys, plate lunches and fried or broiled seafood platters. You'll know you're in Cajun Country from the seven different gumbos on the menu. The place is generally pretty full of locals during lunchtime, so call ahead to see if there's room for you.

**135 W. Landry St.,
Opelousas,
(337) 942-2142**

