House Of Blues: Gospel Brunch



By Angela Ash

Well, it's Sunday morning... and you feel like clapping your hands, jumping

to your feet, and letting those white handkerchiefs fly!□ That's not a problem in toe-tapping New Orleans... not at all.□

Kirk Franklin has selected contemporary and "old favorites" from the gospel catalog, performed by an energetic group of singers and musicians... often with special guests and surprise sit-ins.□ You will find it difficult to stay in your seat, as they move seamlessly from one electric performance to the next!□

The only thing to top this off would be a mouth-watering buffet and bottomless Sunday morning mimosas. You don't have to wish too hard. You know that the Crescent City never disappoints!

There is honestly no comparison to the spread that the House of Blues serves up for the Gospel Brunch. In any other city, it might be almost overwhelming. But let's not kid ourselves. If you're in New Orleans, you're prepared to eat!

You can start off with croissants and danishes, or a vast array of salads and fruits, or even peel and eat shrimp. And when you're ready to really dig in, the Saints aren't the only thing that comes rolling in! Expect such breakfast staples as scrambled eggs, bacon, sausage links, breakfast potatoes, and biscuits and gravy.

And just to remind you that you're deep in the French Quarter, partake in the most delicious chicken jambalaya and smoked bbq chicken.

Now it's time to loosen that belt, because you can build your own mac n cheese, have a made from scratch omelet, hit up the carving station for honey baked ham or smoked beef brisket, and then settle in for the best chicken and waffles in existence.

And to put you right over the edge, top it all off with their famous whit chocolate banana bread pudding, drizzled with a tantalizing creme anglaise.

This is not merely a dining experience. This will be one of the highlights of your entire New Orleans visit. I can not stress enough that this should be at the top of ANY New Orleans itinerary.

For more information, visit them online or call (504)310-4999.