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**Le Meritage: An Indulgence You Can Afford**  
*Most Menu Items Available for Less than \$15 Everyday!*

**NEW ORLEANS, LA, March 19, 2009** – Even in this economy, at Le Meritage, the chic new restaurant at the Maison Dupuy in the French Quarter, you can still afford such “luxury” items as **Diver Sea Scallops with Beluga Lentils and Sweet Corn Nage**; and **Seared Duck Breast with Fig Compote, Foie Gras and Butter Potatoes**. Both of these items - and many more - are available every day on the restaurant’s menu for \$15 or less. The scallops are \$12, the duck is \$15.

“That’s the beauty of our large and small plate menu format,” said Chef Michael Farrell. “Everything on the menu is available in small or large portions and all of the wines to which the dishes are matched are available in full and half pour glasses.”

For example, a diner could enjoy a small plate of **Molasses Pork Tenderloin with Braised Beet Greens (\$14)**, and half-pour glass of **2004 Frog’s Leap, Zinfandel from the Napa Valley (\$6)**, while their dining companion enjoys the **Black Grouper with Quinoa, and Pinot Noir Butter (\$15)** and a **2004 Robert Klingenfus, Pinot Noir from Alsace (\$6)**.

“The concept behind Le Meritage evolved from our desire to meet the needs of today’s diners,” said Chef Farrell. “We know they want fresh, seasonal, regional foods. We know many of them have a strong interest in wine and they like comfortable spaces that invite relaxation but they want those spaces to be stylish, not stuffy or intimidating. We think we have hit the mark at Le Meritage.”

Located between two lush tropical courtyards at the Maison Dupuy, Le Meritage is an elegant, yet relaxed dining space offering a light-filled and airy environment that showcases a rotating display of works by local artists. Outdoor dining is available in the courtyards. **Complimentary, secure, on-site valet parking is offered to all dining guests.**

The Maison Dupuy is located just inside of the French Quarter off the I-10 Vieux Carre exits.

“At its essence, Le Meritage is a reflection of innovative techniques inspired by Louisiana culture, authentic flavors and vineyards across the globe,” Chef Farrell said.

For more information please visit [www.lemeritage.com](http://www.lemeritage.com)

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### **About The Maison Dupuy**

Located in the heart of the French Quarter, the **Maison Dupuy** is a boutique destination hotel with 200 well-appointed guest rooms, meeting and social catering facilities. Rooms have views of the French Quarter or the garden courtyard. Also featured is Le Meritage for upscale dining, the French Quarter Bistro for casual dining, in room dining, an outdoor heated pool, fitness center, business center and on site valet parking. The Maison Dupuy Hotel is owned and operated by Pyramid Hotel Group. Visit [www.maisondupuy.com](http://www.maisondupuy.com)

### **About Le Meritage**

An exciting new dining concept featuring seasonal cuisine impeccably matched to the primary characteristics of wine. All dishes on the menu are available in large and small plates and wines by the glass are offered in full and half pours, encouraging guests to savor many different pairings. Chef Michael Farrell utilizes the very freshest Louisiana Gulf seafood, game and classic local ingredients in the creation of his Southern Coastal cuisine, which stems from his coastal Virginia upbringing. Prior to joining Le Meritage, he served as Executive Chef in a number of acclaimed eateries throughout the nation including Alto in Denver, The Summer House on Nantucket Island, Anthem in Las Vegas and Beano's Cabin in Beaver Creek, Co. Visit [www.lemeritage.com](http://www.lemeritage.com)