



Houmas House Plantation and Gardens

Take a step back in time to an elegant spot in Louisiana.



Houmas House Plantation was first the happy hunting ground of the Houmas Indians. In 1712, it was part of a land grant from Louis XIV, King of France, to Antoine Crozat, a wealthy French settler. By 1865, the plantation encompassed a vast 300,000 acres, and by the late 1800's, its owner, Colonel William Porcher Miles, was producing 20 million pounds of sugar per year, making it one of the largest sources of sugar in America. The mansion that exists today was built by Caroline and John Smith Preston. It took 23 years to complete and was occupied in 1828. Today it is still known as the Sugar Palace.

Kevin Kelly, an entrepreneur from New Orleans, acquired it in May 2003. He has spent over \$10 million on the purchase, restoration, and furnishings. Always striving for the best, Mr. Kelly has created one of the most magnificent plantation gardens in the country.

In his quest for the best of everything, he opened Latil's Landing Restaurant, a fine dining restaurant. Located in the original 1775 house that is now a rear wing of the mansion, the restaurant has been receiving accolades ever since it opened in January 2005. It is under the direction of Executive Chef Jeremy Langlois, a 26-year-old Louisiana native, and was named one of the "Best New Restaurants in America" by Esquire magazine in its November 2005 issue.

Chef Langlois uses the freshest local ingredients and herbs and vegetables he picks from the plantation's garden near his kitchen. "I like to call my style of cooking Nouvelle Louisiana," he says with a smile.

For more information on hosting an event or enjoying a tour at the Houmas House, call 225-473-9380 or visit houmashouse.com.

BY BONNIE WARREN / PHOTOGRAPHY BY MARCY BLACK

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BISQUE OF CURRIED PUMPKIN, CRAWFISH, AND CORN

Makes 12 servings

- 1 cup olive oil
- 2 cups chopped onions
- 1 cup chopped bell peppers
- 1 cup chopped celery
- ½ cup chopped garlic
- 1 cup flour
- 1 cup light brown sugar
- ½ cup curry powder
- 2 quarts crawfish stock
- 2 cups fresh corn kernels
- 1 (14-ounce) can
unsweetened pumpkin
- 1 cup heavy whipping cream
- Salt and pepper to taste

In a large pot, heat olive oil over medium-high heat, add onions, bell peppers, celery and garlic. Cook until translucent, or for 10 minutes. Stir in flour and cook for 2 minutes. Stir in brown sugar and curry powder. Pour in crawfish stock and corn kernels. Whisk in can pumpkin and bring soup to a boil, then simmer for 30 minutes. Add heavy whipping cream and season soup with salt and pepper to taste. 🍽️

