



**A Marvelous May at Ralph's on the Park**  
*Mother's Day Celebrations, Magnums for Graduation,  
Three-Course Brunch, and a Two-Course Lunch Debut*

Spring is in full bloom, and **Ralph's on the Park**, the glorious gateway to City Park, will be celebrating right on through the sun-soaked season. The beloved Ralph Brennan Restaurant Group dining destination has been a neighborhood gathering spot for close to twenty years and is here to ensure the delicious memories continue with exciting new specials and selections!

The Spring season has begun when Ponchatoula, Louisiana, is kissed by nature's red lips with strawberries everywhere. Send Mom a big "smooch" with a **Mother's Day Strawberry Doberge Cake** [\$40 per cake, 6-8 servings.] The sweet confection features a fluffy house-made *Vanilla Chiffon Cake* filled with local *Strawberry Pastry Cream* - all topped with *White Chocolate* and *Strawberry Buttercream*. Mom deserves to always be celebrated; so head to brunch for wonderful choices to combine in a **Three-Course Meal** [\$65++ per person] featuring favorites from **Crawfish Avocado Toast** to **Pan Seared Scallops** with *Crab Fat Popcorn Rice*, *Sautéed Sugar Snap Peas with Sweet Peppers*, and *Spring Onion*. Show her how sweet she is with a special treat like the signature **Key Lime IceBox Pie** with amazing notes of local citrus – all in a crunchy *Graham Cracker Crust*. *Cakes are available for pick-up on Friday, May 6 or Saturday, May 7 [3-5PM]. Pre-order [HERE](#). Deadline to Pre-Order: Wednesday, May 4 at 5PM. Reservations for brunch are available on Sunday, May 8 from 10AM-4PM.*

Raise a glass to May flowers and a showering of those graduates leaving the "nest" with "**Magnums in May**" - the perfect pairing during graduation season! This curated list of specially, priced large-format wines will be available for lunch, brunch, and dinner to toast during Graduation season. Pop off the season with bubbling and effervescent selections like the *Luc Belaire, Gold, Brut, FR, NV* [\$80.] Those not imbibing can enjoy refreshing, vibrant sips like **Strawberry Cream Soda** featuring a *Louisiana Strawberry Purée, Local Honey Syrup, Half & Half, and Soda*.

Rise, shine, and dine with a new **Three-Course Weekend Brunch** [\$45++, every Saturday & Sunday beginning Saturday, April 30] and **Two-Course Lunch** [\$25++, beginning Wednesday May 11] as **Executive Chef Knut Mjelde** shares contemporary interpretations of New Orleans classics, inviting patrons to savor local seasonal flavors. Taking an elevated approach to beloved brunch classics - the menu shares favorites like **Crawfish Benedict** and a decadent **Blackout Doberge Cake**. The two-course lunch menu promises to be a mid-day meal to make-your-day presenting plates like the **BBQ Shrimp** with *NOLA BBQ Sauce* and *Shiitake Mushrooms*.

For More Information:

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