

Roux



RICKY P. BRINGS NEW ORLEANS CLASSICS TO ROUX

TAMPA, FL – October 5, 2017– It's only been a few weeks since he announced the shuttering of his iconic restaurant Ricky P's Orleans Bistro, but Rick Parsons is already shucking his next chapter.

This fall, the legendary New Orleans native, Cajun cook and Po' Boy Engineer joins forces with Roux, the South Tampa restaurant. Parsons will bring his authentic flavors to the existing menu, as well as craft a refreshed lunch menu to include his renowned Po' Boys, Cajun classics and a few creations specific to the local area such as the Cajun Cuban. "It's got Zatarain's Creole Mustard instead of the standard yellow, and we use slow roasted pulled pork in place of sliced. We grill it on a flat top so it comes out 'pressed,' says Parsons. "It's a fun marriage of a Tampa staple and a NOLA Poboy; a total crowd favorite."

Born and raised in New Orleans, Parsons learned to cook at his Cajun mama's side and learned the secret to the best crawfish bisque in the world in his Aunt Thelma's kitchen. At 17 years old, his passion for cooking led him to Jack's PoBoys - the sandwich shop for the New Orleans Saints.

"A proverbial light went off. I just fell in love with New Orleans cuisine and sandwich artistry," said Parsons. "I realized that building a sandwich is like a work of art. The way you fry the shrimp and position them... It's more than just condiments and bread."

In 2008, Ricky P. brought his Po' Boy game to St. Petersburg's Saturday Morning Market. His made-from-scratch dishes like Gumbo and Jambalaya became a huge hit, which led him to open several iconic restaurants throughout the years. For the last decade, Ricky P. has cultivated a feverish local following dedicated to his authentic Creole and Cajun cuisine at the now infamous Ricky P's Po' Boy Shop and Ricky P's Orleans Bistro.

"I was able to create establishments that I was really proud of," said Parsons. "All along the while, I watched the Perrys build Roux, a refined New Orleans restaurant in South Tampa."

The admiration was mutual. The Perrys frequented the Bistro, determined to learn the secret behind that bisque. Parsons and his wife, Lisa, loved Roux's soulful essence of sophisticated New Orleans cooking. It wasn't long before introductions were made and a friendship began. With Roux's plans to open for lunch, and the closing of Ricky P's Orleans Bistro, there was plenty of room for collaboration.

Legions of loyal Parsons, LSU and Saints fans won't have to wait very long. Parsons will bring his authenticity and flair to the kitchen this fall, alongside Roux Executive Chef Rene Alfaro with his distinctly Cuban heritage and Chef James Williams, also with a NOLA background. Meanwhile, Lisa Parsons will take over as Roux Catering Coordinator, assisting with weddings, Mardi Gras, Gasparilla and other soon-to-be legendary soirées.

About Roux

Southern. Cajun. Creole. Roux's signature cuisine has become the darling of regional food aficionados and for good reason. The highly approachable menu blends comfortable, new Southern classics with the iconic fresh Creole and Cajun dishes of Louisiana. Think new adaptations of familiar favorites like Crab Beignets and Seafood Gumbo sharing a table with Andouille Crusted Wahoo, Southern Fried Chicken and Bread Pudding with Bourbon Butterscotch Sauce. Guest chefs brought in from some of Louisiana's iconic landmark restaurants have ensured Roux's flavorful authenticity and a reputation as one of the top Tampa Bay restaurants by local food critics. For more information, email Tony@datzgroup.com.

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