

## Frequently Asked Questions – 2017 Conference

### What are the conference dates?

The IACA 27<sup>th</sup> Annual Training [Conference](#) co-hosted with National Institute of Justice (NIJ) begins on Monday September 11, 2017 at 0800 hours CDT and concludes on Friday, September 15, 2017 at 1030 hours CDT.

### How do I register for the conference?

Please [click here to register](#) for the conference. Early registration ends August 13, 2017 and prices increase.

### What is on the agenda this year?

This year's conference is packed with many opportunities to improve your tactical and strategic analysis skills including an awesome keynote address by New York Police Department's Chief of Crime Control Strategies, [Dermot F. Shea](#); a world class general training session with [Michele Stuart](#) on Internet Profiling; actionable and relevant training sessions for all skill levels; action packed case studies; and an exciting closing ceremony with a surprise give-away you won't want to miss!

### What is the conference hotel?

The [Hilton New Orleans Riverside](#) will be our host hotel. [Use this link](#) to make your hotel reservation for the conference and receive our discounted rate of \$129/night (+15.75% tax + \$3 occupancy tax). Self parking is \$25/night. The address of the hotel is Two Poydras St. New Orleans, Louisiana, 70130.

### How do I get to the hotel from the airport?

The [airport](#) is 15 miles from the Hilton New Orleans Riverside. A discounted Airport Shuttle has been arranged and can be reserved [here](#). Rates are \$24 per person one way or \$44 per person roundtrip. Taxi cabs, Uber, and Lyft are also available.

### Where can I exercise?

With a reduced daily rate of \$6, the Hilton has a [HealthClub](#) with a full range of equipment plus two complementary outdoor pools.

### Where is the nearest pharmacy or grocery store?

There are a number of [pharmacies](#) along Canal Street, most within a 15 minute walk from the hotel. A handful of [specialty groceries](#) are within a 15 minute walk of the hotel.

If you have additional questions or concerns, please contact [conference@iaca.net](mailto:conference@iaca.net)

## Where should I eat?

Family recipes that date back 100 years, bread pudding beckoning from a bed of decadent caramel sauce, fresh Redfish topped with jumbo lump crabmeat - if one thing's for sure, it's that food in New Orleans- from gumbo to grits- is a serious affair. In New Orleans, food is an art form and chefs are rock stars. And with more than 1,400 restaurants to choose from, everyone is sure to find meals to make their taste buds sing.

You may be tempted to only eat in the Vieux Carre (The French Quarter) but some of the top restaurants in the city are near our hotel in the Central Business District. Here are some local recommendations for places to enjoy a quality meal.

### Central Business District

- [Cochon Butcher](#) - Cochon Butcher is not just a fantastic butcher shop and deli hiding behind Donald Link's famed Cochon, but its home to crazy good small plates, a great bar, and amazing sandwiches. From duck pastrami sliders to muffulettas, these eats satisfy for lunch or dinner. There's plenty of seating, but it does get packed at lunch hour.
- [Herbsaint](#) - Chef Rebecca Wilcomb, one of the hottest up and coming chefs in New Orleans, heads up the restaurant with a menu "that exudes a bewitching, timeless gentility," according to Eater critic Bill Addison, who included Herbsaint on the Best Restaurants in America for the second year in a row in December 2016. Make sure to pay very special attention to the Italian influences here, which are a pleasant surprise among a menu of solid Louisiana-inspired fare.
- [Josephine Estelle](#) - Named after each of their daughters, Josephine Estelle reflects the collaborative spirit of James Beard Award-nominated chefs Andy Ticer and Michael Hudman whose renowned culinary tell is the unlikely marriage between classic Italian recipes and the bright and mystifying flavors of the American South. With an emphasis on seasonal ingredients, homemade pastas and recipes passed down from generations. Josephine Estelle is open all day for breakfast, lunch, dinner and happy hour.
- [Compère Lapin](#) - Chef Nina Compton's Caribbean and Italian infused menu stands out among Creole fine dining establishments, with intriguing flavors and ingredients at play— conch fritters, curried goat with gnocchi, cavatelli, a rock star bar program run by renowned bartender Abigail Gullo, and desserts from pastry chef Danny Alas.
- [Meril](#) – Meril is Chef Emeril Lagasse's newest concept and fourth restaurant in New Orleans. Meril's casual restaurant interior is marked by a signature open style kitchen and a large bar area, featuring a varied wine selection and craft cocktails. Named after his daughter, the restaurant showcases some of Lagasse's favorite dishes that he loves to eat, featuring everything from Vietnamese spring rolls to Spanish-style croquettes.
- [Rock-n-Sake](#) - This Warehouse District sushi joint has a bit of a different attitude than your average sushi restaurant (as indicated in the name).

### French Quarter

- [Burger at Port of Call](#) - What many consider home to the best burger in the city, this Esplanade Ave. destination is a laid-back option for lunch and dinner, seven days a week. Kids are welcome and casual dress is encouraged.
- [Fried Chicken & Jambalaya at Coop's Place](#) - Get the flavors of the Old South and the bayou in a single dish at this down-home staple. An order of the "Cajun Fried Chicken" is seasoned with a secret house blend of spices and served with rabbit and sausage jambalaya. If rabbit isn't your favorite, Coop's lengthy menu is bound to have something for everyone— just make sure to get there early, as they don't take reservations.
- [Dinner at Irene's](#) - Reservation or no reservation, diners at this classically Creole-Italian spot should expect a wait, which is no problem considering the charming piano lounge/waiting area. Make sure to start with the Oysters Irene and crabmeat gratin.
- [Barbecue Shrimp at Mr. B's](#) - Served in their shells and doused in peppery, buttery gold, the head-on gulf shrimp from this Creole bistro are served with hefty slices of French bread for dipping.
- [BBQ Oyster Po-Boy at Red Fish Grill](#) – Ralph Brennan's Red Fish Grill's staying power - it has thrived in the French Quarter for 20 years and earned a spot among the Best Seafood Restaurants in America by Travel + Leisure - is a tribute to its kitchen. Not to mention they won Best Oyster Po-Boy in 2016. Executive chef Austin Kirzner, a native New Orleansian, has deep roots in local cooking.

## Where should I grab a drink with colleagues?

Our resident local analyst, Matt Woodward, is quite active in the bar scene in New Orleans. Here are the top ten bars you'll catch him at in our 'hood.

1. [Monkey Board](#) - The Troubadour Hotel's rooftop restaurant and bar, Monkey Board, offers an unobstructed, nearly 360 degree view of downtown New Orleans. In addition to creative menu and cocktail offerings, the rooftop will host local music artists, events, and more that are sure to "elevate" your fun beyond anything else happening on ground level in the city.
2. [Ace Hotel](#) - In the heart of Ace New Orleans' French Deco-inspired living room, the lobby bar serves up bright cocktails and homey yet polished Southern and Italian victuals seven days a week. Amidst spirits, trinkets and art work, you can sidle up to a Sazerac or enjoy the near-nightly entertainment off the lobby in our intimate music venue, Three Keys.
3. [Beachbum Berry's Latitude 29](#) - Renowned as the [world's leading tiki expert](#), Berry, through exhaustive research, unlocked the classic recipes of Don the Beachcomber and Trader Vic's.
4. [Bakery Bar](#) – The [Doberge cake](#) is a cake that is beloved by all in New Orleans. At a place called Bakery Bar, it's the star of the show. Bakery Bar also offers up a full assortment of drinks and you'll see many locals playing board games and drinking Champaign.
5. [The Rusty Nail](#) - The Patio at The Nail is the perfect urban getaway. Surrounded by lush greenery and music, you can sip on one of their delicious cocktails, a draft beer from the tap, or maybe even a half-priced bottle of wine for happy hour...it's like paradise.
6. [Barcadia](#) - Inner child, meet BARCADIA: 50's pin-up girls on the walls, The Cure playing in the background, life-size Jenga on the patio, and an entire wall of '80s arcade games for a quarter, skeeball machines, 5' tall Connect Four, Air Hockey, Pop-A-Shot, and 44 craft beers on tap.
7. [Cathaoula](#) - The backbone of the cocktail program is pisco, a Peruvian liquor made from grapes. Pisco's history goes back 500 years and is the cornerstone of many important classic cocktails. What makes it so special, though, is how it is produced. Every drop of liquid in a bottle of pisco came from a grape, and nothing else is allowed. This level of purity is unheard of for a spirit category, and for that reason making pisco is truly an art form, and an exciting opportunity for the Catahoula.
8. [Davenport Lounge](#) – The Davenport Lounge is named in honor of the hotel's headline entertainer, Jeremy Davenport who, after his tutelage from Wynton and Ellis Marsallis, toured internationally with Harry Connick Jr.'s Big Band for six years. This is the spot to be on a Wednesday or Thursday night before 9:30pm.
9. [Carousel Bar](#) - The famous Carousel Bar & Lounge in Hotel Monteleone is a long-time favorite New Orleans hotspot. The classic New Orleans hotel bar is the city's only revolving bar. For decades, it has lured guests in to take a spin on the 25-seat, bright, circus-clad Merry-Go-Round. Recently, Vogue Living named this bar as one of the Top 20 Bars in the World, due in equal parts to the whimsical revolving carousel and comprehensive list of cocktails.
10. [The Sazerac Bar](#) - Named after what many consider to be the world's first mixed drink, The Sazerac Bar carries as much history as its potable namesake. Just gazing at the famous Paul Ninas murals flanking the African walnut bar takes you back to the grandeur of old New Orleans – a time when Huey P. Long would stroll in, order a Ramos Gin Fizz, and spend the next couple of hours talking to his constituents.

## How do I get to Uptown?

If you have time available, you should enjoy the scenic route provided by the Streetcar. Streetcars in New Orleans offer \$1.25 fares and can be paid with exact change when you board. Otherwise, make sure to use a car service like Lyft or Uber which usually runs a fare of \$5-\$11 depending on your destination.