



## **Antoine's Noteworthy Bios**

### **Chef Michael Regua - Executive Chef**

Chef Michael Regua has been with the historic Antoine's Restaurant for more than 42 years, maintaining the restaurant's traditions and high standards that date to its origin in 1840. Every member of Chef's family has loved to cook, and his own interest in the culinary arts began as a young boy watching his mother prepare meals in the family kitchen. He also learned from his grandfather who worked as a cook at the Martin Brothers Restaurant in the historic French Market where the "po-boy" sandwich was created during the Great Depression. His experiences prior to joining Antoine's include positions in famous hotel kitchens, including the Bienville House and the Hotel Monteleone in the French Quarter.

In 1972, Chef Mike began honing his cooking skills even further after his cousin brought him onboard at Antoine's. Beginning as a prep cook, he worked his way up the ladder to Executive Chef, taking over from Chef John De Villes in 2005. In his tenure with Antoine's, Chef has prepared meals for presidents, heads of state, and celebrities including Presidents Jimmy Carter and George W. Bush, Nicolas Cage, Britney Spears, Whoopie Goldberg, Kevin Costner, and Joan Rivers to name only a few. When Pope John Paul II visited New Orleans in 1987, he was chosen as one of the local chefs to prepare a meal for him.

Under Chef Mike's leadership, Antoine's has received a number of awards, including the Lafcadio Hearn Award, presented through the Chef John Folse Culinary Institute Hall of Honor. Throughout his career with Antoine's he has continued the quality and traditions that have made this restaurant famous for 175 years.

### **Rick Blount - CEO, Fifth Generation**

Rick Blount is Antoine's CEO and a fifth-generation family owner of this New Orleans culinary landmark and dining destination that is also the oldest business in the Crescent City. He is the great great grandson of Antoine Alciatore who founded the restaurant in 1840. Rick worked at Antoine's as a teenager and college student, gaining experience and expertise that guides him today. He has been involved in every aspect of the restaurant, from working in the kitchen to having a managerial position at the front of the house. He then went on to manage and own a variety of successful business enterprises in both the New Orleans area and Texas before

returning to lead the restaurant in 2005 just before Hurricane Katrina devastated the city and nearly destroyed his family's business.

After tirelessly rebuilding and renovating Antoine's following the massive hurricane, he expanded the Antoine's footprint to include the new Hermes Bar and Antoine's Annex, a European Café on Royal Street. Rick is excited to lead Antoine's into and through its 175<sup>th</sup> anniversary and sees a prosperous future ahead for the city of New Orleans and its unparalleled restaurant community. "If we weren't having fun, there'd be no reason to celebrate," he says.

### **Matthew Ousset – Beverage Manager**

Matthew Ousset has been with Antoine's for 33 years. He started as an apprentice server in 1981 before becoming one of the restaurant's most popular waiters. As a young waiter, he served the Rolling Stones when other wait staff refused because the band members were not in appropriate dining attire when they arrived. Needless to say, he was generously tipped for waiting on them.

Matthew always had an interest in fine wine and after Hurricane Katrina was promoted to beverage manager. He has since grown to be an esteemed wine professional, holding both CSW and FWS wine certifications and has traveled to wine regions both in the United States and internationally. After nine years of working with various beverage partners post-Katrina, Matthew has grown Antoine's legendary cellar back to 20,000 bottles including many much sought after wines. His enviable office space is located inside the famous 165-foot long cellar.

### **Ernest Jack Jr - Executive Chef Saucier**

More commonly known as 'Skeeter' by everyone at Antoine's, Ernest Jack Jr. was born and raised in New Orleans and came to Antoine's right out of high school 35 years ago. Skeeter started by prepping fish in the kitchen and washing dishes, but was quickly taken under the wing of Chef Mike Regua and Chef John Deville and taught all of the ways of the kitchen.

Skeeter has worked every station along the line, including such critical stations as Oysters Rockefeller and Soufflé Potatoes. Known for never sitting down, whether he's behind the line guiding another chef in the kitchen or out talking to guests in the dining room, Skeeter's enthusiasm for his job cannot be missed.

### **Charles Carter – Fourth Generation Waiter**

For Charles Carter, Antoine's is just another extension of his own family seeing as how he is the 4th generation to have worked here. His great uncle Ignatius Laviolette started working at Antoine's in 1921 followed by a second generation which consisted of several other great uncles, Chester, Frances, A.J. and Raymond. Charles' father Val Carter, uncle Randy Carter and cousin Ricky Laviolette comprised the third generation. Charles began working at Antoine's when he was just 15 years old, at the time being one of the youngest waiters at the restaurant.

In his 17 years at Antoine's, Charles has had an extremely successful career having served President George W. Bush (when he was just 18 years old), numerous celebrities including Britney and Jamie Lynn Spears, Tom Cruise and Katie Holmes and many dignitaries, such as the President of Guatemala and the Greek Orthodox Pope.

### **Sterling Constant – Longest Tenured Waiter**

Sterling Constant holds the title as the waiter who has been at Antoine's the longest with 47 years of service under his belt. His first day at Antoine's was Saturday, July 8, 1967, beginning as a cook working all of the kitchen's stations before transitioning to waiter in 1972. Today he is one of the top waiters and is known for his invaluable knowledge of the history of Antoine's, the setup of its dining rooms and the signature drinks of its key customers.

Throughout his career at Antoine's, Sterling has met many interesting people along the way. Some of his favorite celebrity customers were former Louisiana Governor Edwin Edwards, Actors Kevin Costner and Tommy Lee Jones, and entertainers Bob Hope and Jackie Gleason. But, his golden waiting rule is simple – he treats every Antoine's guest as a famous person.

###



CONTACT: Larry Lovell  
Management Supervisor  
Peter Mayer Public Relations  
504-210-1218 direct  
[lovell@peteramayer.com](mailto:lovell@peteramayer.com)

Margaret Taylor  
Account Executive  
Peter Mayer Public Relations  
504-378-6602 direct  
[taylorm@peteramayer.com](mailto:taylorm@peteramayer.com)

## Antoine's 175th Anniversary Fact Sheet

- Antoine's was **established in 1840** by **Antoine Alciatore** on **St. Louis Street**, just one block from the spot the restaurant occupies today
- Oldest **continuously-operating, family-owned restaurant** in the country
- Contains **14 historic, themed dining rooms** – many bearing the names of famous Mardi Gras krewes including Rex, Proteus and Twelfth Night Revelers
- Since 1870, **Mardi Gras officially commences** with the Twelfth Night Revelers dining in their krewe's room at Antoine's on Twelfth Night
- The entire **Antoine's campus is 50,000** square feet; the **restaurant alone is 35,000** square feet
- There are **165 total staff members** at Antoine's
- **Sterling Constant** is the restaurant's **longest tenured waiter**, having served for **37 years**; **12 staff members** have been at Antoine's **25+ years**
- **200+ pounds of shrimp** are cooked every week at Antoine's
- **100 dozen crabs** (both crabmeat and soft shell) are eaten every week at Antoine's
- **3,500 oysters** are shucked every week at Antoine's

- **115,000 people** dined at Antoine's in 2014
- The restaurant's capacity is **850 people** but **can seat up to 1,000** for special occasions such as Mardi Gras
- The restaurant hosted **26,000 banquet guests** in 2014; all occasions are celebrated at Antoine's including anniversaries, engagements, wedding receptions and rehearsals, debutante balls, birthdays and Mardi Gras
- Antoine's son **Jules Alciatore** invented **Oysters Rockefeller** in 1899, so named after Standard Oil Founder John D. Rockefeller for the richness of the sauce. An estimated 5 million dishes of it have been served at Antoine's
- Antoine Alciatore is also known for creating **Pommes de Terre Soufflés**, or Puffed Potatoes, in 1837 for then **King of France, Louis Philippe**
- Jules' son Roy's legacy includes the invention of **famous dishes such as Oysters Foch** and **Eggs Sardou**, as well as the creation of several of its famous dining rooms and their white table cloth décor
- Countless **world leaders** and **celebrities** have dined at Antoine's including Franklin Roosevelt, Pope John Paul II, the Rolling Stones, George W. Bush, Bill Clinton, Brad Pitt, Morgan Freeman, Tom Cruise Bruce Willis, Kate Hudson, the Rolling Stones, Britney Spears, Jimmy Buffet, Whoopi Goldberg, Bob Hope, and Bing Crosby
- Chef **Michael Regua** has been at the helm of Antoine's for **more than 42 years** and was chosen as one of the local chefs to prepare a meal for **Pope John Paul II** when he visited New Orleans in 1987
- Until opening the **Hermes Bar** in 2009, Antoine's never had a bar because third generation proprietor Roy felt that alcohol and wine should only be served with food. The bar is named after the Krewe of Hermes, an historic Carnival organization.
- During **Prohibition**, Antoine's had a secret speakeasy known today as the "**Mystery Room**"
- Antoine's **Wine Cellar** holds approximately 25,000 bottles when fully stocked and can be viewed from a small window on Royal Street
- Reservations line: 504-581-4422

- Address: 713 St. Louis Street, New Orleans, LA 70116
- Website: [www.antoines.com](http://www.antoines.com)

###