



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

Margaret Taylor
Account Executive
Peter Mayer Public Relations
504-378-6602 direct
taylorm@peteramayer.com

Antoine's Celebrates 175 Years of French-Creole Cuisine

New Orleans Dining Landmark Reveals Commemorative Menu for Anniversary Year

NEW ORLEANS (January 7, 2015) – To celebrate its 175th anniversary as a traditional French-Creole landmark, Antoine's restaurant is offering a special commemorative menu throughout 2015 that highlights the dishes that have made it a must-visit dining destination for locals and tourists alike for nearly two centuries.

The famed New Orleans restaurant is known for both its classic dishes as well as for being the oldest continuously-operating restaurant in the country, now overseen by the original family's fifth generation. It all began with Antoine Alciatore in 1840 after he migrated from France to the United States and established the restaurant as well as cementing his legacy as the father of Creole cooking.

"This anniversary is more than a celebration for Antoine's – it is a celebration for the city of New Orleans," said Antoine's CEO and Proprietor Rick Blount. "We are going to showcase the historic dishes that brought the restaurant acclaim, bring back some of our favorite 'vintage' creations served in the restaurant decades ago, and introduce some new items that show we continue to evolve."

The restaurant's commemorative anniversary menu will include five courses of Antoine's classics, including soufflé potatoes, seafood gumbo, a trio of appetizers including crabmeat ravigote, shrimp remoulade and oysters Rockefeller, entrée options of filet of pompano topped with jumbo lump crabmeat or a filet mignon with marchand du vin sauce, and a dessert selection of bread pudding or chocolate mousse.

In addition to the commemorative menu and new appetizer, salad and entrée selections that diners will find throughout the year, the restaurant plans to reintroduce a number of culinary classics that have been off the menu for years, such as Duck Paradis, a duck breast with a port wine and white grape reduction, Oysters Ellis, an appetizer featuring Gulf oysters in a dark colbert sauce with sherry and mushrooms, and Lobster Thermidor, chopped lobster tail in a sherry au gratin béchamel sauce.

While celebrated for many New Orleans culinary classics, Antoine's is widely known as the inventor of Oysters Rockefeller. The dish was created in 1899 by Jules Alciatore, the son of the restaurant's founder and a pioneer in the art of cooked oysters. At that time there was a shortage of snails coming in from Europe to the United States and Jules was looking for a locally sourced replacement – thus, oysters. He created a sauce with available green vegetable products, producing such richness that he named it after one of the wealthiest men in the United States, John D. Rockefeller. The restaurant estimates having prepared it more than 5 million times.

The most famous of Antoine's vegetable dishes is Pommes de Terre Soufflés, or Puffed Potatoes. The potatoes were created in 1837 upon the inaugural run of the new train line from Paris to St. Germain-en-Laye for King Louis Philippe of France. A delay in the king's travel schedule forced Chef Jean Louis Francois Collinet and his apprentice, Antoine Alciatore, to reheat half-cooked potatoes that were pulled from the hot grease when it was announced that the king would not arrive as scheduled. To Antoine's amazement the half-cooked potatoes puffed up like delicious little balloons. He brought the recipe with him to New Orleans and Pommes de Terre Soufflés have been served there ever since.

Antoine's also created Oysters Foch, which consists of fried bivalves and pâté, served on toast points and capped with Colbert sauce, a dark red-brown variation of Hollandaise that includes tomatoes, veal stock and sherry. The dish was created in December 1921 when Antoine's, in conjunction with the Knights of Columbus of New Orleans and Louisiana, played host to the great French World War I general Marshall Foch. The repast was, in fact, a breakfast for which Jules Alciatore created this dish to honor his important guest.

Another noted Creole dish invented at Antoine's is Eggs Sardou. Victorien Sardou, the prolific French playwright of the 19th century, wrote several plays for Sarah Bernhardt, the famous French stage and early film actress. Sardou accompanied Bernhardt on one of her visits to New Orleans to perform *Fedora*, a play he had written for her. After the last performance, the two came to Antoine's for a small farewell breakfast Jules hosted in their honor. At the breakfast, Jules served an original dish made with poached eggs, artichoke bottoms, creamed spinach and Hollandaise sauce, telling Bernhardt that he intended to name it after her. But Sarah quickly passed the honor on to Sardou and the creation was born.

These are but a few of the numerous classics that comprise Antoine's many exceptional menus. For digital versions of each of Antoine's menus, click [here](#).

Antoine's, a traditional French Creole fine dining establishment since 1840, is located at 713 St. Louis Street in the historic New Orleans French Quarter. For more information, visit our website at www.antoines.com, like us on Facebook [here](#), or make a reservation by calling 504-581-4422.

###



Antoine's Classic Menu



In celebration of our 175th Anniversary we have created a five course menu featuring Antoine's most classic items. Included is our most famous dish and our creation - Oysters Rockefeller! Bon Appetit!

Five Course Menu

*\$75 with Filet de Bœuf Entrée
\$68 with Pompano Ponchartrain Entrée*

Pommes de Terre Souffles

Antoine's classic fried puff potatoes

Appetizer en Trois

A trio of Shrimp Remoulade, Lump Crabmeat Ravigote and Oyster Rockefeller

Gombo Creole

Rich Louisiana gumbo with blue crab, gulf shrimp and oysters

Choice of:

Filet de Bœuf avec sauce

Marchand du Vin et les champignons

Grilled center cut of beef tenderloin topped with Antoine's Marchand du Vin sauce and mushrooms

Or

Pompano Ponchartrain

Grilled filet of Pompano with lump crabmeat sauteed in butter

Choice of:

Meringue Glacée au Chocolate

French vanilla ice cream on a lightly toasted meringue shell draped with chocolate fudge sauce

Or

Pudding de Pain de Noix de Pecan

A cinnamon and raisin bread pudding topped with a caramel rum sauce

Featured Wines

*William Fevre, Chablis - 14.50 / 55
Belleruche, M. Chapoutier, Côte-Du-Rhône - 8 / 30*