

- MENU -

Oiseau de Paradis

Gumbo aux Herbes

Huitres Dunbar

Daube à la Créole

Beignets aux Bananes

Choux Farcis

Jambalaya Louisianaise

Flan au Caramel

Demi-Tasse

Large parties choose their own menus—debutante, consular, convention, bridal, anniversary, club, wedding—as in the case of the above, selected by the French Consul for his official banquet honoring the French Ambassador on his recent visit to New Orleans. Extra special?—not at all; YOU might eat exactly the same dishes the night YOU dine at Dunbar's.

Lunch reservations are taken between 12:00 and 2:30 and Dinner between 6:00 and 9:00, Tuesday through Saturday.

CORINNE  
DUNBAR'S

1716 St. Charles Ave.  
New Orleans, La.



*Distinctive Creole Cuisine*

*By Reservation Only*

*Jackson 5-2957*

*James J. Plauché, Jr., Owner & Manager*  
*Mrs. Hunt*

## DINING A LA CREOLE

*From the moment you touch the brass doorbell and the stately butler admits you—to the moment you find at the end of your sumptuous meal that you pay, not at your table but at the Dutch door in the hallway—you discover that dining at Dunbar's is a glimpse of the gracious living of New Orleans Creole aristocrats of a hundred years ago.*



*Long the favorite dining place of the local gentry, Dunbar's, according to HOLIDAY, VOGUE, TOWN & COUNTRY, HOUSE BEAUTIFUL, WOMAN'S DAY, RED BOOK; and other National magazines, provides a unique culinary experience for the fortunate out-of-towner who "discovers" this charming restaurant. Air conditioning and soft background music provide unobtrusive up-to-date touches and a cocktail before dinner in the beautifully furnished Victorian parlor sets the mood for the leisurely seven course meal you are soon to enjoy.*

## IN VICTORIAN ELEGANCE

*As you are seated in the blue and gold dining room, you scarcely have time to notice that your table is set in lovely, old fashioned, home china and silverware before your first course is in front of you—traditionally a fruit course—perhaps the Bird of Paradise. Even regular guests do not know the menu since it changes daily.*



*You need not hurry, nor do you wait as a maid brings you the soup course, say the Gumbo z'Herbes, followed by la Spécialité de la Maison, Oysters Dunbar. Your main course could be one of many Creole dishes—Daube is typical. A procession of temptingly decorated vegetables in silver serving dishes begins—Jambalaya, Stuffed Cabbage, Banana Puffs—and hot biscuits. Dessert?—just a touch of sweet—and of course a Demi Tasse completes the meal.*