



*Caribbean
Room*

Pontchartrain Hotel





Chippendale & Gumbo Creole

NEW ORLEANS has the distinguishing mark of the subtly fascinating woman: one who conceals, not to mystify, but to beguile. Such a one, unlike the merely beautiful woman, is constantly beguiling and hence, returning for a visit to a New Orleans that had detained me for a decade in voluntary enthrallment, I found that she still wrought her spell upon me and also upon the fortunate ones who have come to see her plain for the first time.

So, too, although I was pleased, I was not startled to find myself—unaccustomed though I am—living amid the elegance of Chippendale, and eating, more for the delectation of my spirit than for the nourishment of my body—a gross demand that may be satisfied as well by hamburger as the most exquisite paté—such a superb soup as Creole gumbo that my host, in conjunction with his cooks, seems to conjure with wizard touch from Promethean fire, shrimp, oysters, rice, and spices that woo the nose as they win the palate.

Awakening in the morning to bird music and ships' whistles from the nearby Mississippi River, the sun pouring oceans of warm light through the windows of my Hotel Pontchartrain suite, I soon had my Creole cream cheese, café au lait, and hot biscuits—each as tender as the eyes of a probationer angel—in the living room. Here the eighteenth century kept me company in the form of a Chippendale sofa; a George II round about chair and a pair of Chinese crackle vases with blue decoration in the Ming manner. And here also stands—for my sole delight, I fancy—a Dutch Queen Ann bureau bookcase of blackish green lacquer decorated in gesso covered in gold and colors in the Oriental manner, Holland 1710. Seeing it, I, who have just returned from the Orient, am again freshly aware of the subtle transformations wrought upon the English, the Dutch, and the French who traded to the East long ago and were deeply influenced in their arts and crafts by the Japanese and the Chinese.

As for the other side of the coin, who does not find sheer delight in the delicious, often amusingly malicious, portraits of Dutch burghers and fat Dutch women and English soldiers and merchants made by Japanese and Chinese artists of the eighteenth and nineteenth centuries? And this, too, recalls the brothers Goncourt who brought Japan back to France with them in the 1870s, made Japanese prints the vogue and, among other things, started the movement that simplified the clothes of Western women until they came to reveal what they had hitherto concealed. How the mind stimulated becomes an arrow from the bow!

The beautiful things I have mentioned, together with the beauties of pewter, porcelains, and glass, are not the appointments of a private apartment. They are furnishings of a suite that may be rented by any guest of the Hotel Pontchartrain. Its proprietor and manager Lysle Aschaffenburg, an oldtime New Orleanian, disdains the vulgar notion that you and you and you are not to be trusted, as transient hotel guests, to live with the beautiful and the fragile. Hence the Henry Stern suite in his hotel; hence the delight that he has given so many of us who have had to endure the dreary waste places of hotels conceived and run by men who regard their hapless guests as so many interchangeable parts; and hence this public note of thanks to the good host of New Orleans whose best silver is daily put upon the table and is not reserved for occasions when the especially favored are coming to dinner.

DAVID L. COHN

Sandwiches

Open Face Grilled Cheddar Cheese.....	1.75
The Pontchartrain's Double Decker Club...	2.25
New Orleans Fried Oyster Loaf.....	2.50
Fried Shrimp on French Loaf.....	2.50
Corned Beef on Rye with Potato Salad....	2.25
The Famous Reuben Sandwich.....	2.50

Salads

Artichoke (in season).....	1.00
Tossed Green, Choice of Dressing.....	.75
Sliced Tomato on Romaine.....	.75
Green Goddess with Avocado.....	1.15
Hearts of Lettuce with Roquefort Dressing	.75
Combination.....	1.00

Desserts

The Pontchartrain's famous Mile-High Ice Cream Pie.....	1.25
Flaky Hot Apple Pie.....	.75
ala Mode or with grilled Cheese.....	1.00
Pot de Creme au Chocolat.....	.75
Ice Cream or Sherbet.....	.50
Profiterolles au Chocolat.....	1.25
Caramel Cup Custard.....	.75
Parfaits: Chocolat, Caramel, Creme de Menthe, or Praline.....	1.00
Melon or Fresh Fruit in season.....	1.00

Beverages

Coffee.....	.25
Iced Tea.....	.25
Iced Coffee.....	.25
Milk.....	.25
Pot of Tea.....	.25



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Coffee.....	.25
Iced Tea.....	.25
Iced Coffee.....	.25
Milk.....	.25
Pot of Tea.....	.25



Luncheon Specialties

The Caribbean Room



Appetizers

Shrimp Cocktail.....	2.25
Shrimp Remoulade.....	2.50
Fresh Fruit Supreme.....	.85
Backfin Lump Crabmeat Cocktail.....	2.50
Herring in Sour Cream.....	1.25
Lump Crabmeat Remick.....	2.50
Shrimp Saki.....	2.75

Soups

Soup du Jour.....	.80
Fresh Turtle Amontillado.....	1.00
Seafood Gumbo Creole.....	1.00
Jellied Madrilene Royale.....	.80
Chilled Vichyssoise.....	.80

From the Broiler and the Range

Fried Shrimp or Oyster Platter.....	4.00
Breast of Chicken Hawaiian.....	4.00
Strip Sirloin Steak Maitre d'Hotel.....	5.00
Fresh Mushrooms with Canadian Bacon...	2.75
Turkey Poulette.....	3.25

Fish and Crustaceans

Filet of Trout Veronique.....	4.75
Filet of Trout Saute Meuniere.....	4.00
Shrimp Saki (10).....	5.75
Broiled Soft Shell Crabs.....	5.75
Oysters Caribbean.....	4.50

Baked Mushrooms with Crabmeat—Crabmeat is sauteed in butter, shallots and English mustard and flamed with sherry; nestled with fresh mushrooms and served on a bed of buttered rice..... 4.75

Broiled Oysters and Bacon en Brochette—Delicious, fresh and salty Gulf oysters, skewered with bacon and broiled with butter, served with fried potatoes..... 4.25

Eggs Benedict—Fresh poached eggs and slices of baked ham on a toasted English Muffin covered with a fine Hollandaise; served with crisp fried potatoes..... 3.00

Seafood Omelette—A fluffy omelette of country fresh eggs, fresh shrimp, crabmeat and shallots. Served with fried potatoes..... 3.25

Backfin Lump Crabmeat Au Gratin—This magnificent combination of Lump Crabmeat in a cream sauce that includes butter, seasonings, sherry and cheese is a long time favorite at the Pontchartrain..... 4.25

The Caribbean Room's Superlative Hamburger—Eight ounces of succulent goodness, this delicious patty of beef is broiled as you request and served with fried potatoes..... 2.25

Filet of Trout Amandine—Not a Caribbean Room original but a classic New Orleans favorite, fresh Gulf trout sauteed in drawn butter and covered with toasted almonds, with fried potatoes..... 4.25

Filet on a Bun—A deliciously broiled slice of beef tenderloin, seasoned perfectly and served on a buttered and toasted bun with fried potatoes 4.25

Luncheon Salads

Avocado Pontchartrain—A ripe half of avocado filled with our famous backfin lump crabmeat, tasty shrimp salad or chicken salad, choice of French or Thousand Island dressing..... 4.50

Fresh Fruit Plate Caribbean—A selection of the season's finest, freshest fruits on crisp lettuce with your choice of cottage cheese or sherbet and a delectable strawberry and sour cream dressing and graham crackers.. 2.50

Chicken Salad Far Horizons—A deliciously seasoned chicken salad garnished with stewed fruit and tiny sandwiches of cucumber and cream cheese on date nut bread..... 3.25

Well of the Sea—Perfectly seasoned Gulf shrimp, our famous backfin lump crabmeat, hearts of artichoke, and tender asparagus tips in a bed of shredded lettuce, garnished with watercress and quartered egg. Served with your choice of fine French or Thousand Island dressing..... 4.50

Chef's Salad ala Kirby—Our special version of a classic salad in which we carefully chop baked ham, Swiss cheese and turkey and mix it all with tossed greens and our wonderful French dressing..... 2.50

Chilled Seafood Plate Caribbean—A delicious combination of lump crabmeat, shrimp remoulade, shrimp salad, and imported sardines. A creamy cole slaw adds the perfect touch..... 4.75

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Salads

Artichoke (in season).....	1.00
Tossed Green, Choice of Dressing.....	.75
Sliced Tomato on Romaine.....	.75
Green Goddess with Avocado.....	1.15
Hearts of Lettuce with Roquefort Dressing	.75
Combination.....	1.00

Desserts

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Ice Cream or Sherbet.....	.50
Profiterolles au Chocolat.....	1.25
Caramel Cup Custard.....	.75
Parfaits: Chocolat, Caramel, Creme de Menthe, or Praline.....	1.00
Melon or Fresh Fruit in season.....	1.00

Beverages

Coffee.....	.25
Iced Tea.....	.25
Iced Coffee.....	.25
Milk.....	.25
Pot of Tea.....	.25

Thursday

February 15, 1973

Green Split Pea Soup (Cup) .70

ENTREES

Fried Fresh Gulf Shrimp, Tartare Sauce, Brabant Potatoes, Cole Slaw	2.75
Golden Brown and Fluffy Tomato and Bacon Omlet, Brabant Potatoes	2.00
Sauteed Pork Cutlet with Bean Sprouts, Toasted Noodles, Turnips and Greens	2.00
Braised Meat Balls Stroganoff with Egg Noodles, Buttered Green Beans	2.50
Turkey and Mushrooms au Gratin en Casserole, Buttered Green Beans	2.00

SALADS

Health Salad .60	Pear and Cheese .60
Tomato Aspic Ring on Bed of Lettuce.	.60
Asparagus Spears Vinaigrette	.60

DESSERTS

The Pontchartrain's Famous Mile High Ice Cream Pie	1.25
Ice Cream or Sherbet	.50
Chocolate Pie, Whipped Cream	.50

