

New Orleans Oldest Cajun Restaraunt

Bon Ton Cafe

in Downtown New Orleans

401 Magazine Street ~ 504-524-3386
www.TheBonTonCafe.com

The Bon Ton, originally opened in the early 1900's, has long been a favorite of local dining connoisseurs. After a brief recess, Al and Alzina Pierce came to New Orleans in the early 1950's from their home along the bayous of South Louisiana and reopened the *Bon Ton*. With them came recipes that their families had created while living deep in the Cajun country of LaFourche and Terrebonne Parishes.

Armed with these recipes, they opened one of the first restaurants in New Orleans to challenge the city's renowned Creole cooking with authentic Cajun cuisine that depends heavily on foods from Louisiana's bayous and the Gulf of Mexico. Once found only in the kitchens along those bayous, dishes such as crawfish etouffée, crawfish bisque, shrimp and oyster jambalaya, now appeared on a restaurant table. Other *Bon Ton* specialties made with lump crab meat, oysters, crawfish and soft shell crabs began to pamper New Orleans diners—one of the world's most critical group of gourmets.

Adding to the nostalgia of Cajun lore are two specialties of the house prepared as only the *Bon Ton* knows how - its famed Rum Ramsey cocktail adapted from a recipe handed down from the early 1900's and known only to the owners, and its Bread Pudding with Whiskey Sauce that is so delicious it verges on being wicked.

Today, the traditions started by Al and Alzina Pierce continue under their nephew, Wayne Pierce, who trained under them, and his wife Debbie. Since 1967, Wayne and Debbie have guarded those traditions so well they have gained recognition of the *Bon Ton* by many international culinary societies and have been covered extensively in gourmet, travel and leisure publications and in newspaper columns.



BERN KEATING



Proprietors, Wayne and Debbie Pierce

Soups

Shrimp and Crab Okra Gumbo
Turtle Soup & Oyster Milk Stew
Crawfish Bisque

Salads

Shrimp Remoulade & Shrimp Cocktail
Crabmeat Salad & Asparagus & Debbie's Salad

À La Carte

Oysters "Alvin" & Bayou Etouffée
Eggplant, Shrimp & Crabmeat Etouffée
Fried Louisiana Shrimp & Shrimp Etouffée
Bon Ton Shrimp Creole
Fried Tenderloin of Speckled Trout
Pan Broiled Louisiana Oysters
Louisiana Oysters (*fried or half shell*)
Crabmeat Imperial & Crabmeat Au Gratin
Red Fish Bon Ton & Red Fish "Alzina"
Fried Soft Shell Crab & Soft Shell Crab "Alvin"
Fried Fresh Water Catfish
Crawfish Omlette & Crawfish Etouffée
Black Angus Sirloin Strip Steak
Black Angus Ribeye & Center Cut Filet

Specialty Desserts

Bread Pudding with Whiskey Sauce
Pecan Crunch Ice Cream