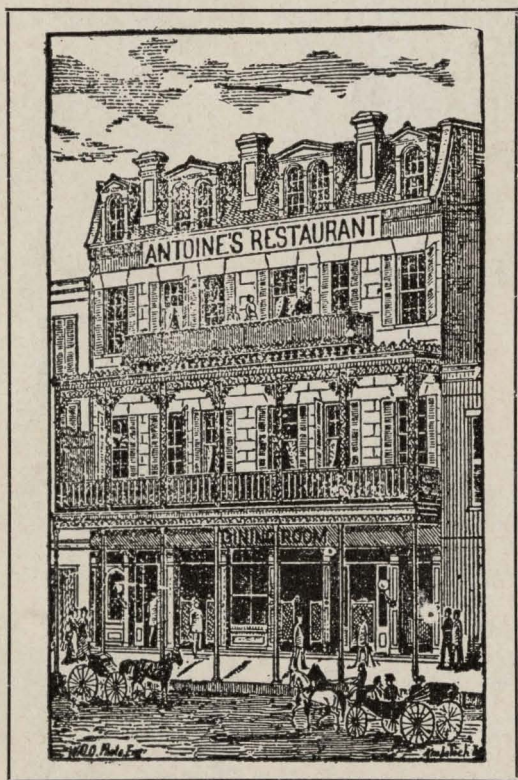


Restaurants *Restaurants Antoine's*

Souvenir DU Restaurant Antoine



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NEW ORLEANS 18, LA.

Fonde' en 1840

Roy L. Alciatore, Proprietor

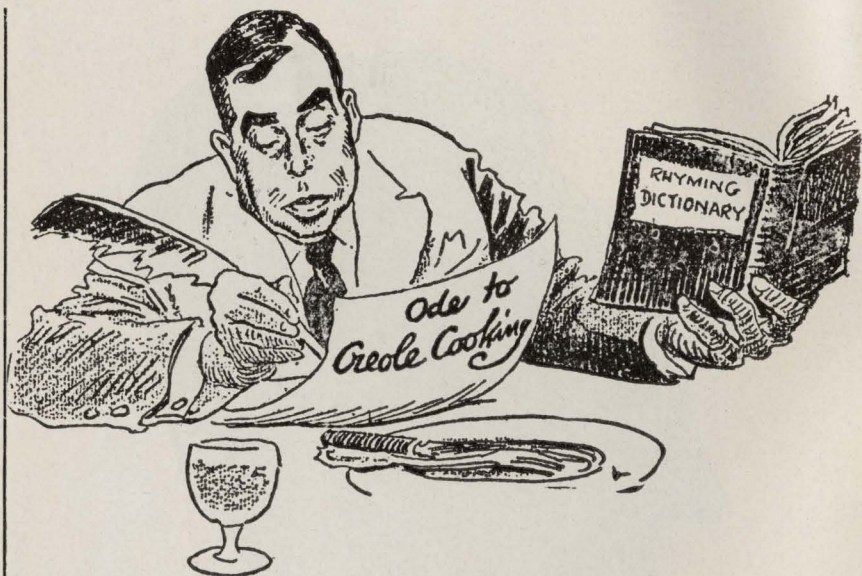
713-717 St. Louis Street

New Orleans, La.



Roy L. Alciatore

Proprietor of Antoine's drawn by the noted Caricaturist
Moro Gonzalez.



Irvin S. Cobb

"Once upon a time, being seduced by certain poetic words of Thackeray, I made a special trip to a certain cafe in Paris to eat *bouilla-baisse*. I found it distinctly worth while. Later I went to Marseilles, the home of this dish, and there ate it again and found it better. And then I came back to America and ate it at Antoine's in New Orleans and found it best of all."

—from Irvin S. Cobb's Article, "Just to Make Your Mouth Water."—*Cosmopolitan Magazine*.



Will Rogers

Syndicated News Service.

"Antoine's is the famous eating place of New Orleans, and let me tell you brother, when you have a famous eating place in that city, it must be some place, because they do know how to eat, and what to eat, and hospitality, and when you speak of Antoine's you have reached the "Z" and "&" in alphabetical praise.

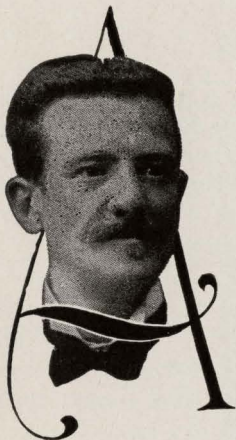
It was founded in 1840 and has never had to resort to a jazz band. Imagine a restaurant existing and making a world wide reputation on just food. My sombrero is tipped to Jules and Roy at Antoine's."

CHEZ
ANTOINE

OH
MIN!

TO
JULES
ALCIATORE

SIDNEY
SMITH



Antoine's Is to New Orleans What Delmonico's Was to New York or The Cafe Anglais to Paris.

The home of good cheer.

The home of fine Cooking.

The place where trouble and tribulations are left
behind.

It is the place "par excellence" for the gourmet,
because there is always something new for the refined senses.

New dishes, new seasoning, new presentation of eatables.

What you can get elsewhere you can get at Antoine's.

But, some things you can get at Antoine's you cannot get else-
where, because they are special concoctions of the culinary art,
prepared under the master's eye.

Dishes are created, or new ways of serving old ones are dis-
covered almost weekly.

Eating at Antoine's is like getting a new start in life.

You go in with the blues and leave with rosy impressions.





Surroundings

Those who have never partaken of a meal at Antoine's invariably picture the place gorgeously decorated with all the bright colors of the rainbow; with gold, silver and bronze leaf plastered in the very recesses of the ceiling; with a select band playing popular music or excerpts of the Operatic masterpieces; with footmen in princely livery opening the carriage doors, and grooms to take care of the cloaks.

None of all that.

Antoine's is today what it was at its inception—an immaculately clean place, with tableware and linen of the severe solid home-like type, and attentive noiseless waiters, who speak many tongues because they have learned their avocation on both continents.

No deafening brass band between courses.

No boisterous table neighbors.

When you go to Antoine's, it is to give your palate an undisturbed treat.

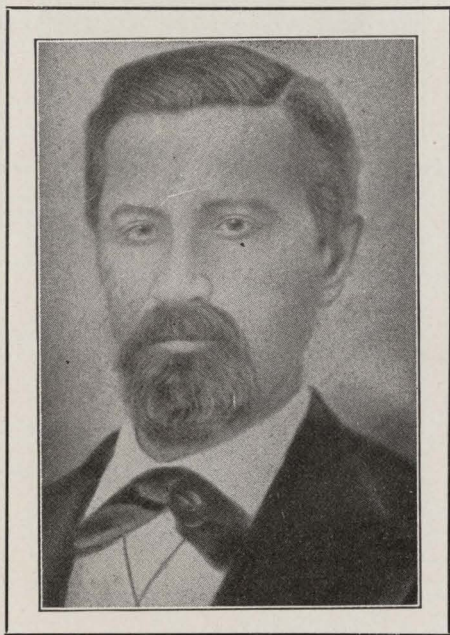
That is why the place is unique and in a class of its own.

Had Brillat-Savarin lived a century later he would undoubtedly have referred to Antoine's in his "Physiologie du Gout" because it is that particular atmosphere of the place which enhances the artistically prepared dishes and develops to the highest degree the gastric fluids.

Not to have eaten at Antoine's is almost saying that you have never been in New Orleans.



A Bit of History



Antoine Alciatoire

Founder

1840 to 1885

Founder of the house of Antoine, who seeking his fortune in America came to New Orleans and founded in the year 1840 the Restaurant Antoine. Beginning in a small way, it was not long before Antoine's was a byword for all that stands highest in the culinary line. His talents won for him an enviable reputation and the little restaurant flourished. Antoine went back to France his native land to die, and he left the business in the hands of his son Jules.



Jules Alciatore

Proprietor

1885 to 1930

Jules, a fit successor to his illustrious father, took charge of "Les affairs" and since he too made his studies in the land of his father, the house of Antoine again prospered under his guiding hand, and today it enjoys an international reputation wherever people gather to discuss the gentle art of eating in its many and divers forms. Jules, before his death placed the active management of the restaurant in the hands of his son Roy.



Roy L. Alciatore
Present Proprietor
1930 to 1938

Roy, grandson of Antoine Alciatore, and present proprietor, was born and reared in America, in a modern age, but nevertheless retains these qualities which he inherited from his grandfather and his father in the gastronomic line, and due to the able tutelage of his father Jules, is a fit successor to carry on the name of Antoine to still greater heights.

Luncheon In Honor of President Franklin D. Roosevelt at Antoine's



Luncheon for President Franklin D. Roosevelt at Antoine's April 29th, 1937. Seated left to right, Elliott Roosevelt, Governor Richard W. Leche of Louisiana, President Franklin D. Roosevelt, Mayor of New Orleans Robert S. Maestri and James M. Thompson publisher of New Orleans Item-Tribune. Standing left to right, J. W. Crutcher State WPA head, Herman B. Deutsch author and newspaper man, Marvin McIntyre. President's secretary, and Roy L. Alciatore proprietor of Antoine's.

Distinguished Guests

The original Antoine counted among his guests such celebrities as Henry Clay, General Boulanger, the Grand Duke Alexis, brother of the Czar of Russia, Enrico Caruso, Sarah Bernhardt, Emma Calve, Anna Pavlowa, Nijinsky, Richard Mansfield, Edwin Booth, Lawrence Barrett, Constant Coquelin, Otis Skinner, Lou Tellegen, John W. (Bet a million) Gates, Lafcadio Hearn, Joel Chandler Harris, John Drew, Walter Hale, Louise Closser Hale, Booth Tarkington, James J. Corbett, John L. Sullivan, Lillian Russell, Della Fox, Joe Jefferson, Fritzi Scheff, De Wolfe Hopper, Howard Thurston, Herman the Great, Maude Adams, Julian Eltinge, Theda Bara, Margaret Anglin, Marie Dressler, John Bunny, John McCormick, Guy Bates Post, Etc.

Jules and Roy have had as their guests the following:

President Franklin D. Roosevelt, Ex-President Theodore Roosevelt, Ex-President William H. Taft, Ex-President Calvin Coolidge, Ex-President Herbert Hoover, Marechal Foch, Admiral Richard Byrd, Patrick Cardinal Hayes, J. W. Weeks, Ex-Secretary of War, George H. Dern, Secretary of War, L. W. Roberts, Jr., Assistant Secretary of the Treasury, Ray Lyman Wilbur, Ex-Secretary of the Interior, Commodore Ernest Lee Jahncke, Former Asst. Secretary of the Navy, General John J. Pershing, General J. Harbord, Rear Admiral H. H. Christy, Vice-Admiral R. A. R. Plunkett-Ernlé-Drax, Commander of British West Indies Squadron, Rear Admiral Arthur J. Hepburn, Read-Admiral E. B. Fenner, Vice-Admiral Edw. Pettengill, Vice-Admiral Edw. Campbell, Rear-Admiral Hayne Ellis, Commander Louis J. Gulliver, U. S. N., Captain H. C. C. Balgrove, Captain Benjamin Dutton, U. S. N., Commander Chas. E. Rosendahl, U. S. N., Captain G. S. Burrell, C. F. C., U. S. N., Commandant Gonet, A. M. Addoms, Commander U. S. N., Mrs. Franklin D. Roosevelt, Emily Roosevelt, Harry L. Hopkins, Alfred M. Landon, French Ambassador Georges Bonnett, Mrs. George Bonnett, Mrs. Warren G. Harding, Mrs. Woodrow Wilson, Sir Esme Howard, English Ambassador, Paul Claudell, former French Ambassador, Dr. Hans Luther, German Ambassador, Royal Italian Ambassador Augusto Rosso, Demetrios Sicilianos, Greek Ambassador, Nellie Tayloe Ross, Director of the U. S. Mint, Prince Louis Ferdinand Hohenzollern, Baron and Baroness Rodolphe de Schaunsee, Count and

Countess de Castellani, Count and Countess Charles de Peslouan, Count Marcel le Besac, Count Mercier de Caladon, The Marquis of Donegall, Abdel Wahab Pasha, Egyptian Undersecretary of State, Prince and Princess Achille Murat, Lord Godfrey Walter Phillimore, Henry Mackinnon Raikes, Marquis de Crequi Monfort de Courtivron, Lord and Lady Swinfen, Prince Francois de Bergeyck of Belgium, Admiral Sir Reginald Hall, Lady Dent of London, Lady Sonja Cyers of Ireland, Count Aldo Castellani, Charles Guy Fluke Greville, Earl of Warwick, Marquis Gian Gerolamo Chiavari, Marchioness Chiavari, Count Jean Michel Cressaty, Lord Marley, Count Albrecht Von Bismark, Countess Zappola, Princess Von Bismark, Japanese Baron and Baroness Sumitomo, Mrs. Harrison Williams, John J. Raskob, Theodore Roosevelt, Jr., Archie Roosevelt, Mr. and Mrs. Elliott Roosevelt, Herbert Hoover II, Sir Thomas Lipton, Mayor James J. Walker, Mayor W. H. Thompson, Mayor Fiorello LaGuardia, Senator Wm. Gibbs McAdoo, Senator Huey Pierce Long, Congressman Reid. Senator Gerald P. Nye, Otto Kahn, John Ringling, Jules Bache, Congressman Wright Patman, Governor J. V. Allred of Texas, Governor A. B. Chandler of Kentucky, Governor David Scholtz of Florida, Governor Richard W. Leche of Louisiana, Mayor Robert Matestri of New Orleans, Bernard Dickman Mayor of St. Louis, Mr. Schuster of Simon and Schuster, Marvin H. McIntyre, Colonel E. W. Starling, Yuki Sato Consul of Japan, Mr. and Mrs. W. K. Vanderbilt, Roy Chapman Andrews, Franklin L. Hutton, Andre Gereau "Pertinax", Thelma Lady Furness, Mrs. Gloria Morgan Vanderbilt, Harvey S. Firestone Jr., Kenesaw M. Landis, Helen Keller, Elizabeth Arden, Adolph Zukor Nicholas M. Schenck, Rene Delage, French Consul, Dr. Vitale Gallina, Italian Consul, Dr. Ludovico Censi, Italian Consul, Edmundo Aragon, Mexican Consul, Jayme deBrito, Brazilian Consul, Francisco Banda, Ecuadorian Consul, Fernand Gobert, Belgian Consul, Ernst Wendler, German Consul, Jean de LaGreze, French Consul, Senator Henrick Shipstead, J. Jusserand, Ex-French Ambassador, Costes and Le Brix, French Trans-Atlantic Fliers, Wiley Post and Harold Gatty, Francesco de Pinedo, James G. Haizlip, Captain Eddie Rickenbacker, Clyde Pangborn, James "Jimmy" Doolittle, Roscoe Turner, Michel de Troyat, Max Baer, "Buddy" Baer, Primo Carnera, Georges Carpentier, Martin Plaa, Vincent Richards, Bobby Jones, George M. Lott, Jr., "Babe" Ruth, "Goose" Goslin, Horton Smith, Lawson Little, Jimmy Thomson, Harry Cooper, Knute

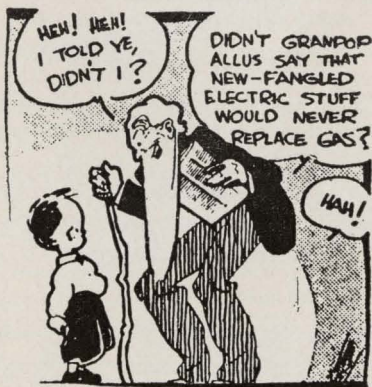
Rockne, Johnny Weismuller, Henri Cochet, Leopold Stokowski, Fritz Kreisler, Eugene Ormandy, Gregor Piatigorsky, Cecil B. De Mille, W. S. Van Dyke, Tod Browning, John Ford, Robert Florey, Jack Benny, Leo Carrillo, Al Jolson, Rudy Valée, Gus Van, George Jessel, Eddie Cantor, Helen Morgan, Harry Richman, Major Bowes, Leah Ray, The Boswell Sisters, George Olsen, Roger Wolfe Kahn, John E. Hamp, Ted Weems, Frankie Masters, Guy Lombardo, Charles Barnet, Phil Harris, Clyde Lucas, Paul Whiteman, Smith Ballew, Morton Downey, Benny Meroff, Ben Bernie, Nick Lucas, Irving Aaronson, Henry Busse, Vincent Lopez, Chaney and Fox, Jack and Edna Torrence, Miles and Kover, Peppino and Rhoda, The Randalls, Marion Talley, Cornelia Otis Skinner, Lily Pons, Katherine Cornell, Lawrence Tibbett, Mary McCormick, Walter Hampden, Ethel Barrymore, Basil Rathbone, Florenz Ziegfeld, Marjorie Rambeau, Nikita Balieff, Mary Lewis, Hizi Koyke, Richard Crooks, John Charles Thomas, Phil Dunning, O. O. McIntyre, Will Rogers, Irvin S. Cobb, H. L. Mencken, Will Irwin, Elsie Robinson, Roark Bradford, Abe Martin, Mr. and Mrs. Julian Street, Kathleen McLaughlin, Mr. and Mrs. Andre Simon, Frederick L. Collins, Hendrick Van Loon, Dario Rappaport, Moro Gonzalez, Lloyd C. Douglas, Pat O'Donnell, Thomas Wolfe, Frances Bryson, Edward F. Herbert, William Wiegand, Mel Washburn, Lyle Saxon, Stanly Clisby Arthur, Doris Fleeson, Mrs. Leatitia Irwin, K. T. Knoblock, Meigs O. Frost, Herman B. Deutsch, Franz Blom, Bruce Manning, Gwen Bristow, Zona Gale, Basil Woon, Sheila Kay Smith, Sydney Smith, George E. Sokolsky, Channing Pollock, Heywood Broun, Professor Felix Frankfurter, Bruce Gould, Beatrice Blackmer Gould, Dorothy Dix, Beverly Smith, Wallace Irwin, Ham Fisher, Louis Sobol, Ward Morehouse, Monty Woolley, Garet Garret, Natalie Scott, Bob Davis, Grace Thompson Seton, Alan J. Gould, Andrea, Upton Close, Hugh Baillie, John Held, Jr., Rube Goldberg, Marc T. Greene, Joseph Ziegler Leiter, O. M. Samuels, Mary Lee Kelley, The Great Blackstone, Enid Szantho, Guy Robertson, George Cukor, Al Kauffman, Pierre Crabites, Joseph Bentonelli.

Other celebrities including:

Charles Spencer Chaplin, Douglas Fairbanks, Lew Cody, Buster Keaton, Richard Barthelmess, Anita Stewart, Wm. S. Hart, Marguerite Clark, Warner Baxter, George O'Brien, Grant Withers, Betty Compton, Adolphe Menjou,

Cathryn Carver, Roscoe "Fatty" Arbuckle, Joe E. Brown, Ann Harding, Ricardo Cortez, Esther Ralston, Eugene W. Palette, Irene Rich, Dolores Costello Barrymore, George Bancroft, John Mack Brown, Roscoe Karns, Margaret Livingston, Allen Jenkins, Sue Carol, Nick Stuart, Tully Marshall, Jack LaRue, Geraldine, Dvorack, Buddy Ebsen, Jack Warner, Rod Laroque, Andy Devine, Jimmy Dunn, Gail Patrick, Steffi Duna, John Carroll, Grady Sutton, Roscoe Ates, Colleen Moore, Virginia Bruce, Tullio Carminati, Tom Geraghty, Jack Mulhall and many others.

Believe It Or Not



Since Antoine's restaurant was founded in 1840 the antique chandeliers equipped with old-fashioned gas mantels have been used to heat the main dining room in even the coldest winters. No other heaters have been used.

May We Quote

President Franklin D. Roosevelt

"To Antoine's—It's good to be back again."

Ex-President Calvin Coolidge

"Deep appreciation for Antoine's."

Alfred M. Landon

"To Roy Alciatore—With sincere delight at your real hospitality and the opportunity of visiting you again."

Elliott Roosevelt

"May I express my deep appreciation for a very rare experience, which will be long remembered. Never has it been my experience to enjoy such fine fare."

Herbert Hoover II

"When you want real food go to Antoine's—When you want real life go to New Orleans."

O. O. McIntyre

In New York Day by Day

"I, too, have enjoyed myself at the famous Antoinnes and hope to again."

Prof. Felix Frankfurter

"As President Eliot of Harvard has said: 'He who knows not the value of good food is to that extent uncivilized.'" Dr. Eliot must have assisted and also been edified by Antoine's."

Helen Morgan

"To Roy Alciatore—I have dined in many famous places, some deserving of their reputation, and some not. Antoine's has a great reputation, and my experience here proves that Antoine's more than deserves its reputation."

Buddy Ebsen

"A body hasn't lived until they've blistered their tongue on an Oyster Rockefeller at Antoine's."

Channing Pollock

"To Roy Alciatore, who has kept the din out of dinner and the tradition of eating as something more than a purely animal function."

Bob Davis

Roving Correspondent, N. Y. Sun

"I, the imperial ambassador from the immeasurable pit, pronounce your Cafe Brulot Diabolique the quintessence of Hell's best, brewed in the pit where all incomparable sinners take their vows and declare that death hath no sting and the grave no victory."

Jack Benny

"A dinner here is worth a trip to New Orleans for Jack Benny."

Eddie Cantor

"For years I raved about kosher restaurants, but from now on I am taking the stump for Antoine's. Did I eat!!!"

Cecil B. De Mille

"To Jules Alciatore—Chefs have given many a dish, but only God could cook that fish."

Julian Street

Gourmet and Author of "Abroad at Home," "Wines," "Where Paris Dines," Etc.

"I am old enough to remember some of the historic restaurants of the world—The Cafe Anglais, Voisin, and Paillard (which are no more) in Paris, and the Tour d'Argent in the days of the famous Frederic. I remember the Carlton in London when Escoffier was Chef, and Lhardi's in Madrid. In New York I knew Delmonico's, Sherry's, Rector's and J. B. Martin's in their prime. Great places all of them. Antoine's resembles none of these in style and setting, for like every great restaurant, it has a style of its own. Its age, its picturesqueness, its high culinary traditions, and its record of practically a century under the management of successive generations of the same family, make it entirely unique. It is more than a first-rate restaurant in New Orleans. It is an American institution, and establishment of which the whole country may be proud."

Herman B. Deutsch

Author—"The Incredible Yanqui," "The Wedge," Etc.

"To Roy Alciatore whom I acknowledge as a master and supreme artist in his line."

Count Marcel Le Besac

"Now I am convinced. At Antoine's one eats and drinks just like in France."

Irvin Cobb

Author

"What Jules can do to oysters and fish and various other things that make up a meal, is what the cooks must do to them in heaven."

George E. Sokolsky

London Times

"The very best dinner I have eaten east of Shanghai, and then equal to the Lung Foo Soo, which to epicures is heaven."

H. L. Mencken

"Mr. Alciatore: Like every other visitor who has been in your restaurant, I remember it with pleasure."

Prince Louis Ferdinand Hohenzollern

"I have found a truly great restaurant in North America."

Meigs O. Frost

Author—"A Marine Tells It To Me," Etc.

"To Jules Alciatore of Antoine's cooking is an art. As a poet blends words to produce a sonnet; he blends ingredients to produce a sauce."

W. A. Ireland

Columbus Ohio Evening Dispatch

"If I had been Lafitte the pirate I would have seized the culinary treasures of Antoine's and not wasted my time at sea."

Abe Martin

Columnist

"This place beats Brown country all holler."

Natalie Vivian Scott

Modern Priscilla

"No voice, no lute, no pipe there, and no orchestra. But—what is so little emphasized in modern restaurants—food in its most glorified form; quiet in which to enjoy it, and leisure."

Hugh Baillie

President United Press

"Eureka! This is the food and wine mood I have been attempting to recapture ever since 1921, when I last had such an experience at the Cafe Cathedral in Rouen. Congratulations, Roy."

K. T. Knoblock

Author—"There's Been Murder Done," Etc.

"There has been no decline in Antoine's standards. All over the world Antoine's is known, and from all over the world gourmets and great men come to New Orleans to dine at Antoine's."

John Ringling

"Superior Cuisine in unique surroundings. Best wishes to Jules, Roy and Escoffier."

The Marquis of Donegall

Special Correspondent London Daily Mail

"Chez Antoine j'ai mange' miex qu'a Paris—et helas fort mieux qu'on ne puis manger a Londres. And that's That!"

Clem Hearsey

N. Y. Morning Telegraph

"Mention Antoine's on the boulevards of Paris, the Strand of London, the Great White Way of New York, or in any American city where the bon vivant is to be found, and lips will smack in pleasant remembrances."

Ethel Barrymore

"Since my first visit to Antoine's, when I was 14 years old, it has been the only restaurant in the world for me."

I. W. Kanarek

Memphis, Tenn.

"I had dinner in your restaurant the other evening, and received one of your booklets. I found therein quotations from a lot of celebrities praising your meals and service. I found nothing had been said by non-celebrities.

"And so in behalf of that vast unspoken multitude, want to say that the food that you serve in your joint—is damn good stuff!"



Suggestions

While it would take a volume to mention the hundreds of specialties offered to the epicure at Antoine's, it is worth while singling out a few which have often been imitated but never duplicated.

Huitres en Coquille a La Rockefeller

Oysters baked in their shells with such rich ingredients that the name of the Multi-Millionaire was borrowed to indicate their value. This dish made its debut to the world from the kitchens of Antoine.



Bisque d'Ecrevisses a La Cardinal

A soup made of crayfish boiled in white wine and subsequently pounded into a pulp with an addition of cream, aromatic herbs and vegetables.

Pompano en Papillote

Succulent Pompano with a delicious sauce cooked in a paper bag in order to retain the flavor.



Pommes Soufflees

Puffed potatoes which are the one new thing under the sun.

Poulet Chanteclair

Chicken marinated in red wine and cooked in such a manner as to impart a most distinctive flavor.

Crepes Suzette

The famous French pancakes burned with brandy and liqueurs, served a La Antoine.



Cafe Brulot Diabolique

Black coffee burned with cognac and flavoured with spices. Another of Antoine's exclusive creations.