



Le Ruth's

Restaurant Francais de la Rive Gauche

636 FRANKLIN ST. • GRETNA, LA. 70053 • TELEPHONE 362-4914



Sebastian Cabot: He comes by his size quite honestly . . .

One of the great eaters of this or any other age paid a visit to Le Ruth's recently: Sebastian Cabot. He is, of course, the rotund, bearded star of the television series "Family Affair."

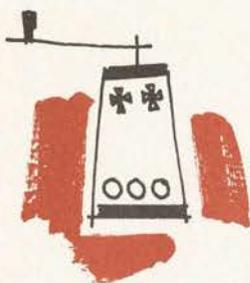
And aside from being a fine actor, he is a genuine gourmet and, indeed, quite a cook, himself. We'll tell you about his visit—and the fabulous meal he had—inside.

We'll also tell you about some innovations at LeRuth's:—

(A) About wine . . . including our new cellar, that's up, instead of down; including our delightful discovery of several delicious "Petit Chateau" in Bordeaux; and about the opportunity to have your own private bins in our new cellar.

(B) About three new dishes on the menu. And . . .

(C) About some of the sweetest things in the world (not ladies, but our own ice creams and ices.)



A memorable meal

Sebastian Cabot came to town to appear at the 50th anniversary celebration of Louisiana Girl Scouts. And was a guest at dinner of Mr. and Mrs. Phil Johnson, he, the WWL-TV Editorial Director. And this is what they ate:

Dinner began with whipped Pate de Foie Gras, followed by Potage LeRuth, then Oysters Brazilia, surrounded by four baby lobster tails and drawn butter. This was topped with a half-dozen superb squabs, roasted quickly and crisp; accompanied by a *vol-au-vent* of *Morille* mushrooms in wine sauce and parslid potatoes. Intermission was called after this, featuring our Mandarin Ice, to clear the palate, and a snifter of *Calvados*, to prepare for what followed. The feature of the meal was a glorious rack of veal, boned and roasted just right, sweet and tender, and kissed by a *sauce glace de viande*. (For the chefs among you, it took half a day of cooking and 22 pounds of veal bones to make one-half pint of sauce.) With the veal went french fried onions, Dauphin potatoes

and fresh broiled mushrooms. Salad was Bibb lettuce, with olive oil and dry Vermouth dressing. This was followed by Sabayon for dessert (plus a whole creole cream cheese for Sebastian, coffee and Cordon Bleu.

Wines included a sparkling *mousseux* from Seyssel with the pate and soup; Muscadet for the oysters and lobster tails, and a Chateau Ausone '55 with the squabs. A magnificent Pommard Latour '34, with beautiful color and a fine nose, accompanied the veal with grace and dignity. And Dom Perignon '61 made the dessert even more festive, both before and after coffee.

Sebastian insisted he would return to LeRuth's at least twice a year. And has already booked one of the private bins in our cellar for his favorite vintages.



Chef LeRuth, center, with honored guest Sebastian Cabot and Madame LeRuth at left, and Mr. and Mrs. Phil Johnson

DIG A HOLE in New Orleans or this general area and what do you find: Usually a holeful of water. The water table being what it is, what does a good restaurant do when it wants to build a wine cellar? It does what we did we built a wine attic!

With walls eight inches thick for maximum insulation, and with modern refrigeration units to keep temperature at a steady 55 degrees and humidity at a perfect 50 per cent, we have a wine "cellar" of 20,000 bottles that must rank among the finest in the nation. And we have stocked it with some of the finest wines in the world: from France, of course, the great ones . . . Romanee Conti, Richebourg, Dom Perignon, Chateau Latour, Chateau Cheval Blanc, Chateau Y'Quem; the excellent ones . . . Gevrey Chambertin, Moulin a Vent, Puligny Montrachet, and Corton Charlemagne Louis Latour.

And we also have an exciting selection of "Petit Chateau," good but little known wines of France which we personally tasted and selected during our trip to France last July. Among these are a Pomerol, Chateau Clos Mazeys; a St. Emilion, Chateau de la Ville Cloche; and a Medoc, Chateau Greysac. We recommend them highly. Their body, their nose and their taste is quite fine. And their price, because of personal selection, quite reasonable.

For the connoisseurs among our customers, we are able to offer private bins in our "cellar," of either six-bottle or 12-bottle capacity. The bins are individually locked, and stamped with the owner's name. Unfortunately, word of the private bins leaked out several weeks ago and many have been spoken for. A few remain, however.



FOOD, TO LeRUTH, is a vital, vibrant thing. It has a mystique all its own. And its preparation, in diversity and variety, is a challenge. As a consequence, our menu is constantly changing, as LeRuth continually seeks newer and better ways of tempting your palate. Several new dishes have been added to our menu. We thought you'd like to hear of them:

Crawfish Etouffe is a new appetizer. It's an old Cajun dish, we know, but LeRuth pours it over hot crabmeat, than bakes it to give it a new flavor.

Three new entrees have been added—

Supreme de Volaille aux Morilles Creme, which is a chicken breast resting in a superlative sauce of morille mushrooms, fresh cream and Chablis.

Les Noisette de Veau au Madere—a feast of thin veal cutlets sauteed in butter with fresh mushrooms and Madeira wine.

Le Ecuelle pour Gourmet—this a random masterpiece . . . changing by day . . . one day fish, another fowl, or another beef, or lamb or veal. This gives LeRuth's talents broad fields to wander, and rescues his imagination from the regimentation of the menu. Whatever it is, it will be a treat.

We should also remind of the superb ice creams and ices, all blended and made personally by LeRuth: the ices—Mandarine or Black Currant au Cassis; and the ice creams—French Vanilla and Cafe'.

See you soon?

CURRENT VINTAGE CHART

(Note: No vintage chart can be more than a general guide due to variances of weather, judgment, integrity and skill at each vineyard.)

	1955	1957	1959	1960	1961	1962	1963	1964	1965	1966
Red Bordeaux	9e	8s	10i	7	9+	8+	6	9+	4	9
White Bordeaux	8+	7	9	6	8	8	5	8	3	8
Red Burgundy	9e	8	10	7	9	9	7	9	5	9
White Burgundy	9	8s	9+	7+	8+	9	8	9	5	8+
Rhône Wines	9	9	8	7	10	8	6	8+	8	8+
Rhône Wines	7+	7+	10i	6	8	7+	7	8	5	8
Moselle Wines	8+	8+	10	6	8+	8	7	8+	6	8+
Champagne	8+	8	9	6	9	8	5	8+	4	8+

1. Useless 3. Poor 5. Useful 7. Very Good 9. Great
 2. Very Poor 4. Mediocre 6. Good 8. Fine 10. Very Great

e—Early Maturing s—Slow Maturing i—Irrregular c—Consume Promptly

Le Ruthis

Restaurant Français de la Rive Gauche
636 FRANKLIN ST. • GRETNA, LA. 70053 • TELEPHONE 362-4914



Rec'd May 14, 1968