



"No restaurant embodies the spirit of New Orleans better than Galatoire's: delightful, decadent, and delicious. Let the knowledgeable waiters guide you through the menu to ensure that you choose the most stellar dishes."

"delightful,"
GALATOIRE'S
"Spirit of New Orleans"
"DELICIOUS"
Established 1905 209 Bourbon Street
"DECADENT"

Galatoire's
Since 1905

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Re:CIPE **Galatoire's Godchaux Salad**

Yields 6 Servings

Ingredients

1 medium head iceberg lettuce,
washed, dried, torn into
bite-size pieces
2 large tomatoes
(cored and cut into pieces)
1 lb. jumbo lump crabmeat
30 large shrimp (boiled and peeled)
 $\frac{2}{3}$ cup salad oil
 $\frac{1}{3}$ cup red wine vinegar
 $\frac{1}{2}$ cup Creole mustard
3 eggs (hard-boiled)
12 anchovy fillets

Method

In a large salad bowl, combine the iceberg lettuce, tomatoes, crabmeat and shrimp. In a small bowl, combine the oil, vinegar and creole mustard, and whisk together to create the dressing. Pour the dressing over the salad and toss. Divide the salad into 6 chilled plates. Garnish each salad with chopped eggs and 2 anchovy filets.



Enjoy this scrumptious recipe from Galatoire's compliments of **CORPORATE REALTY**

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