

[ DO YOU KNOW WHAT IT MEANS TO MISS... ]

# Antoine's

[ ... NEW ORLEANS. ]



Pompano Pontchartrain 2.75	Pompano à la marinière 2.50	Pompano à la créole 1.75	Langouste Thermidor 2.25	Homard (à votre choix selon grosseur)	Bouillabaisse à la Marseillaise (commander d'avance) 2.50	Crabes (Busters) grillés 2.25	Crabes mous frits 2.25
<b>OEUFS</b>							
Omelette nature .60	Omelette espagnole 1.00	Oeuf froid Balthazar .90	Oeuf à la florentine .90	Oeufs aux tomates St. Antoine .90	Oeuf Sardou 1.00	(2) Oeuf St. Denis 1.00	Oeuf Coquelin 1.00
Oeuf Coolidge 1.00	Oeuf à la tripe .90						
<b>ENTRÉES</b>							
Poulet à la parmentière 2.50	Poulet en cocotte (30 minutes) 2.50	Poulet grillé 2.00	Poulet à la crapaudine 2.50	Poulet sauté demi-bordelaise 2.50	Poulet sauce Rochambeau 2.50	Dinde sauce Rochambeau 2.50	Poulet chantecler (30 minutes) 2.75
<b>FROMAGES</b>							
Roquefort .50							
Camembert .50							
<b>CAFÉ ET THÉ</b>							

## CREOLE GUMBO

### INGREDIENTS

½ stick butter  
2 cups sliced okra  
3 bunches chopped green onions  
2 large/chopped white onions  
2 pts. raw oysters with oyster liquid  
16 oz. chopped tomato pulp  
8 oz. tomato juice  
1 1/2 qts. fish stock  
3 crabs (discard top shell, cut into 4 pieces)  
3 tbsp. flour  
1 tbsp. filé (sassafras)  
3 cups cooked rice  
salt, pepper and cayenne pepper

### PREPARATION

In a large skillet, melt butter and then sauté the white onions, green onions, okra, and crabs. In another large pots add oysters, shrimp, tomatoes and tomato juice with 1½ quarts of fish stock and bring to a boil. Once boiling, add all ingredients from first skillet to the large pot. In a third smaller skillet, cook the flour and butter together until brown (this is called a roux). It's now time to mix the filé with the roux and a small portion of the liquid gumbo and then add to the Gumbo pot. Add pepper, salt and cayenne pepper to suit your taste. Simmer for approximately 2 hours.

To serve, pour 1½ cups gumbo over ½ cup rice.  
(Serves 6)

PLEASE ENJOY THIS FAMOUS RECIPE FROM ANTOINE'S PROVIDED BY **CORPORATE REALTY**

*Special thanks to John Magill and The Historic New Orleans Collection, a museum and research center for Louisiana State and New Orleans's history, for providing photographs, menus and postcards. [www.hnoc.org](http://www.hnoc.org)*

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