

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

Arnaud's

[... NEW ORLEANS.]



Hand de Veau 2.50	Chasseur 2.50	Maitre d'Hotel 3.00	Marengo 2.50	French Fried 45	Brabant 45	Julienne 55	
Belouze 2.25	Chicken Fricassee à la Garmaine 2.75	Milanaise 2.50	Milanaise 2.50	Braised or Mashed 40	Rissolée 50	Hash Brown 85	
Filet de Veau en Papillote 2.25	Squab Brailed or Roasted 2.60	Squab Cassole or Casserole 3.35	Squab Crapaudine or Bacon 3.50	Hash Brown 55	Baked Potato 80	Hash Brown 85	
Pheasant to order (7 days notice)	Turkey Hash Normande 1.60	Turkey Hash with Poached Egg 1.25	Breast of Guinea Hen 2.85	Asparagus in Butter 95	Cauliflower with Butter or Mayonnaise 95	Cauliflower 1.05	
Roachambeau 2.50	Chicken Roachambeau 2.75	Breast of Guinea Hen Chasseur with Wild Rice 5.50	Rock Cornish Game Hen Chasseur 4.50	Green Peas 60	Brussels Sprouts Hollandaise 80	Brussels Sprouts Sautées 1.05	
Roast Turkey Cranberry Sauce 1.70 with Dressing 1.90		Rock Cornish Game Hen Chasseur with Wild Rice 6.00		Tomatoes Brailed or Au Gratin 80	Artichokes Hot or Cold 95	Artichokes Hollandaise 1.10	
1/2 Guinea Hen Chasseur 3.75				Broccoli in Butter 95	Broccoli Hollandaise 1.20	Carrots Plain or Sauté 60	
Rock Cornish Game Hen 3.25				Succotash 80	String Beans 70	Lima Beans 70	
Rock Cornish Game Hen Chasseur, Twelfth Night 8.50				Creamed Spinach 80	Corn Saute 70	Stewed Corn 80	
Wild Rice Dressing—Pate de Foie Gras						Fried or Grilled Eggplants 80	
Soups				Vegetables			
Mignon or Tenderloin 4.50	Barbecue 4.85	Marshalland de Vin 5.00	Anchovy Butter 4.75	Hearts of Lettuce 55	Fatigue 65	Chapon 65	Facon 80
Fresh Mushrooms 5.00	Chermouche 3.70	Bearnaise 3.10	Casseroles 5.10	Peas in Dressing 1.05			And Tomatoes 85
Filet 4.95	Parmigiane 4.75	Moules 4.85	Finesheries 5.10				

POMMES SOUFLÉ

INGREDIENTS

2 large Idaho or Russet potatoes (about 12 ounces each), not too old or too young
4 quarts vegetable oil
Kosher or sea salt
Béarnaise sauce

BÉARNAISE SAUCE

½ cup red wine vinegar
¼ cup chopped fresh tarragon leaves
2 large shallots, finely chopped
½ tsp. coarsely ground black pepper
5 large egg yolks
1¼ cups clarified butter
Kosher or sea salt and white pepper, preferably freshly ground

PREPARATION

In a large, deep pot or an electric deep fryer, heat the oil to 300°F.

Place a large baking sheet lined with a double layer of paper towels on the work surface.

Peel the potatoes and trim all sides to form the largest rectangles possible. Cut into 1/8" slices - a mandolin will do this beautifully - but in any case, it is vital for the slices to be uniform. Rinse the slices thoroughly in cool water and pat dry with plenty of paper towels.

When the oil has reached the correct temperature, place about one third of the potatoes in a wire basket and submerge in the hot oil. When the potatoes float to the top, lift up the basket and allow the excess oil to drain back into the fryer. As each batch is pre-cooked, transfer to the baking sheet and then fry the remaining batches. The potatoes can stay at room temperature for up to 3 hours before you proceed to the second frying.

Just before you are ready to serve, re-heat the oil (or increase the temperature if serving right away) to the smoking point, about 450°F.

Return the potatoes to the fryer in batches. They should puff up immediately. Fry until golden brown, dry, and crisp.

As each batch is cooked, remove from the oil and drain on paper towels. Salt lightly and serve immediately on napkin-lined plates, with Béarnaise sauce if desired.

BÉARNAISE SAUCE

In a medium saucepan, combine the vinegar, tarragon, shallots and pepper. Place the pan over high heat, bring to a boil and cook until the liquid has almost completely evaporated, leaving a moist but not wet mixture. Remove from heat and set aside at room temperature until just barely warm.

Transfer the mixture to the top of a double boiler. Over gently simmering - but not boiling - water, add the egg yolks and whisk for a minute or two, until the mixture is pale yellow, slightly thickened and the base of the pan is visible as you whisk. Begin adding the clarified butter very slowly in a thin stream, continuing to whisk all the time. After about 1/3 of the butter has successfully been whisked into the emulsified sauce, you may add the butter a little more quickly. Season to taste with salt and white pepper.

PLEASE ENJOY THIS FAMOUS RECIPE FROM ARNAUD'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 history, for providing photographs, menus and postcards. www.hnoc.org