

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

Galatoire's

[... NEW ORLEANS.]



Shrimp Remoulade		1.20
Oysters a la Rockefeller	½	1.20
Oysters en Brochette	½	1.40
Crab Meat Maison		1.50
Trout Marguery		2.50
Trout Meuniere Amandine		2.00
Pompano Meuniere Amandine		3.50
Chicken Financiere	½	3.00

Oysters

Relishes

Fried			
Broiled			
Escargots (Snail)			
Bourguignon			
Ripe or Queen Olives		.40	Shrimp Remoulade
Canapé of Anchovy		1.25	Crab Meat Cocktail
Shrimp Cocktail		1.20	Crab Meat Remoulade
Fruit Cocktail (Can)		.60	Cold Crab Meat Maison

TROUT MEUNÉRE AMANDINE

INGREDIENTS

3 cups sliced almonds
2 large eggs
1 pint whole milk
salt and freshly ground black pepper to taste
6 speckled trout fillets (7 to 8 ounces each), cleaned and boned
2 cups all-purpose flour
1 gallon vegetable oil
1 recipe Meunière Butter
3 medium lemons, cut into wedges

MEUNIÈRE BUTTER

1 pound salted butter
1 Tbsp. fresh lemon juice
1 Tbsp. red wine vinegar

PREPARATION

Preheat the oven to 300°F.

Place the almonds in a pan and toast them in the oven for 15 to 20 min., opening the oven to stir them every 5 min. while they cook. When they become a light golden brown, remove from the oven and set aside.

Make a wash by whisking the eggs and the milk. Season with salt and pepper. Season the trout fillets with salt and pepper and dust with flour. Submerge the flour trout in the egg wash. Gently remove the fillets from the egg wash and allow the excess to drip off. Put the fillets back into the flour, then gently shake off the excess flour.

In a large, heavy-bottomed pot, heat the oil to 350°F. Test the readiness of the oil by sprinkling a pinch of flour over it. The flour will brown instantly when the oil has reached the correct temperature. Add the trout and fry for 4 to 5 min.

Remove the fish when the crust is golden brown.

Top each fried trout fillet with almonds and warmed meunière butter. Garnish with lemon wedges and serve at once.

(Serves 6)

MEUNIÈRE BUTTER

Melt butter in a medium saucepan over low heat, whisking continuously until the milk fats begin browning and the butter becomes a dark golden brown. Off heat, continue to whisk slowly, adding lemon juice and vinegar to the brown butter.

The sauce will begin to froth until the liquids from the lemon juice and vinegar have evaporated, leaving behind the acids that are being whisked into the butter. Once the acids have been incorporated and cease to froth, stop whisking and set the butter aside. Serve warm.

PLEASE ENJOY THIS FAMOUS RECIPE FROM GALATOIRE'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

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