



UNSUNG HERO *at*
GALATOIRE'S RESTAURANT

Murray Thomas

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Morning Sous Chef

36 YEARS AT GALATOIRE'S RESTAURANT

HOW DID YOU GET STARTED?

I had a cousin who was working here while I was in school. The restaurant needed help one night so my cousin told me to come to work. I liked it—and never left.

WHAT IS ONE OF THE MOST IMPORTANT LEARNING EXPERIENCES?

One of the most important experiences is managing and understanding people. People always have family situations and other things that come about, so I need to be attuned to the team and all its moving parts.

WHAT IS YOUR FAVORITE PART OF THE JOB?

I like being able to come in and cook everything. I don't consider the job "work" because I love it so much. When you love what you do for a living, it doesn't seem like work.

WHAT STANDS OUT OVER THE 36 YEARS?

One of the things that stands out to me is how much people love Galatoire's. No matter where I go, if I say I work at Galatoire's, people will stop me and talk to me for hours. Galatoire's is unique for being a restaurant of this nature. It's almost like you are eating in your kitchen—and it's all about the people.



CRAB YVONNE

YIELDS: 6 portions | COOK TIME: 45 minutes | PREP TIME: 30 minutes

INGREDIENTS

- 6 fresh artichokes

Juice of 1 lemon

1 recipe for Meunière Butter (see following)

1 pound domestic button mushrooms, sliced 1/8" thick
- 1 bunch of scallions (white and green parts), chopped

1 pound jumbo lump crabmeat, cleaned

Lemon quarters, for garnish (optional)

DIRECTIONS

1. In a large pot, submerge the artichokes in water, add the lemon juice, and boil for approximately 30 minutes until the stems are tender.

2. Allow the artichokes to cool and peel all of the exterior leaves from the artichoke hearts. Using a spoon or your thumb, remove and discard the chokes, leaving only the bottoms. Cut the bottoms into slices. Set aside.
3. In a large skillet over medium heat, heat the Meunière Butter.

4. Add the mushrooms, artichokes, and scallions and sauté.

5. Gently fold in the crabmeat and continue to sauté until the crabmeat is heated through.

6. Remove from the heat.

TO SERVE

Plate the dish and garnish with lemon quarters, if desired. Serve at once.

MEUNIÈRE BUTTER

YIELDS: 2 cups

INGREDIENTS

- 1 pound salted butter
- 1 Tbl fresh lemon juice
- 1 Tbl red wine vinegar

DIRECTIONS

1. In a medium saucepan over medium heat, melt the butter, whisking constantly, for 8 to 10 minutes, until the sediment in the butter turns dark brown, almost (but not quite) to the point of burning, and the liquid is a deep golden color.

2. Remove the pan from the heat and continue to whisk slowly, adding the lemon juice and the vinegar to the browned butter. The sauce will froth until the acids have evaporated. When the frothing subsides, the sauce is complete.

Note: This can be made and stored in advance.

GALATOIRE'S RESTAURANT

For more than 120 years, Galatoire's Restaurant has been defined by an unwavering commitment to consistency, quality and time-honored tradition. Its carefully preserved culinary customs and longstanding traditions continue to honor the legacy established in its earliest days. Celebrated with the James Beard Award for Outstanding Restaurant, recognition in The Michelin Guide's 2025 American South Guide, and the Wine Spectator Best of Award of Excellence for its renowned wine list, Galatoire's remains one of New Orleans' most acclaimed dining institutions.

