

Antoine's (FOUNDED IN 1840)
Antoine's Annex

Restaurant

Roy L. Alciatore, Prop.

**713 to 723 St. Louis St.
New Orleans, La.**

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Just to Make Your Mouth Water

IRVIN S. COBB
830 PARK AVENUE
NEW YORK CITY

Sept 8

My Dear Mr Alciator -
Your establishment
deserves all I said of it
in the Cosmopolitan - and more.
And I thank you for
your gracious letter, which
I shall remember and for your
kindly offer of hospitality; which I
hope, some day soon to enjoy
Sincerely
Irvin S. Cobb

"Once upon a time, being seduced by certain poetic words of Thackeray, I made a special trip to a certain cafe in Paris to eat *bouilla-baisse*. I found it distinctly worth while. Later I went to Marseilles, the home of this dish, and there ate it again and found it better. And then I came back to America and ate it at Antoine's in New Orleans and found it best of all."

—from Irvin S. Cobb's Article, "Just to Make Your Mouth Water"—September *Cosmopolitan*.

ANTOINE'S
INTERNATIONALLY FAMOUS
RENDEZVOUS OF THE BEAU MONDE
FOR ALMOST A CENTURY.
713 ST. LOUIS STREET
NEW ORLEANS
Established 1840

CHEZ
ANTOINE

OH
MIN!

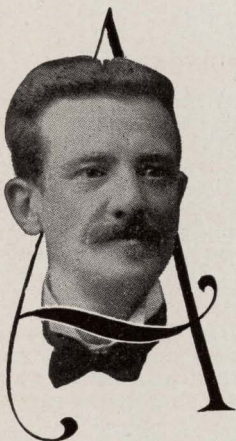
TO
JULES
ALCIATORE

SIDNEY
SMITH



Antoine's Restaurant

Since 1840



ANTOINE'S IS TO NEW ORLEANS
WHAT DELMONICO'S WAS TO
NEW YORK OR THE CAFE
ANGLAIS TO PARIS.

The home of good cheer.

The home of Fine Cooking.

The place where trouble and
tribulations are left behind.

It is the place "par excellence"
for the gourmet, because there is always something new
for the refined senses.



New dishes, new seasoning, new presenta-
tion of eatables.

What you can get elsewhere you can get
at Antoine's.

But, some things you can get at Antoine's
you cannot get elsewhere, because they are
special concoctions of the culinary art, prepared under the
master's eye.

Dishes are created, or new ways of serv-
ing old ones are discovered almost weekly.

Eating at Antoine's is like getting a new
start in life.

You go in with the blues and leave with
rosy impressions.





SURROUNDINGS

Those who have never partaken of a meal at Antoine's invariably picture the place gorgeously decorated with all the bright colors of the rainbow; with gold, silver and bronze leaf plastered in the very recesses of the ceiling; with a select band playing popular ragtime or excerpts of the Operatic masterpieces; with footmen in princely livery opening the carriage doors, and grooms to take care of the cloaks.

None of all that.

Antoine's is today what it was at its inception—an immaculate clean place, with tableware and linen of the severe solid home-like type, and attentive noiseless waiters, who speak many tongues because they have learned their avocation on both continents.

No deafening brass band between courses.

No boisterous table neighbors.

When you go to Antoine's, it is to give your palate an undisturbed treat.

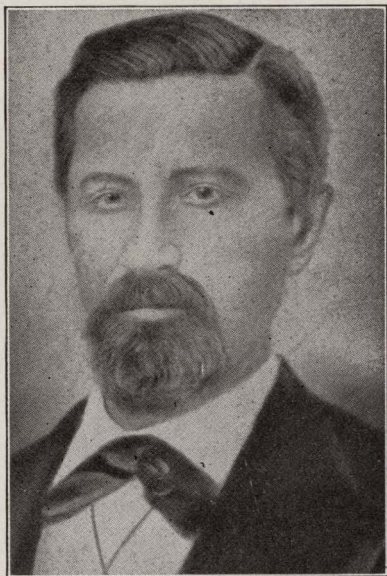
That is why the place is unique and in a class of its own.

Had Brillat-Savarin lived a century later he would undoubtedly have referred to Antoine's in his "Physiologie du Gout" because it is that particular atmosphere of the place which enhances the artistically prepared dishes and develops to the highest degree the gastric fluids.

Not to have eaten at Antoine's is almost saying that you have never been in New Orleans.



A Bit of History



Antoine Alciatore

Founder of the house of Antoine, who seeking his fortune in America came to New Orleans and founded in the year 1840 the Restaurant Antoine. Beginning in a small way, it was not long before Antoine's was a byword for all that stands highest in the culinary line. His talents won for him an enviable reputation and the little restaurant flourished. Antoine went back to France his native land to die, and he left the business in the hands of his son Jules.



Jules Alciatore

Jules, a fit successor to his illustrious father, took charge of "Les affairs" and since he too had made his studies in the land of his father, the house of Antoine again prospered under his guiding hand, and today it enjoys an international reputation wherever people gather to discuss the gentle art of eating in its many and divers forms. Jules, before his death placed the active management of the restaurant in the hands of his son Roy.



Roy Alciatore

Roy, grandson of Antoine Alciatore, and present proprietor, was born and reared in America, in a modern age, but nevertheless retains these qualities which he inherited from his grandfather and his father in the gastronomic line, and due to the able tutelage of his father Jules, is a fit successor to carry on the name of Antoine to still greater heights.

A BIT OF HISTORY

If the original Antoine counted among his guests such men as Henry Clay, General Boulanger, and the Grand Duke Alexis, brother of the Czar of Russia, Jules and Roy have had as their guests the following:

Ex-President Theodore Roosevelt, Ex-President William H. Taft, Ex-President Calvin Coolidge, Ex-President Herbert Hoover, Admiral Schley, Marechal Foch, Admiral Richard Byrd, Patrick Cardinal Hayes, J. W. Weeks, Ex-Secretary of War, George H. Dern, Secretary of War, L. W. Roberts, Jr., Assistant Secretary of the Treasury, General John J. Pershing, General J. Harbord, Commander Cristobal Gonzalez Aller y Acebal, Rear Admiral H. H. Christy, Vice-Admiral R. A. R. Plunkett-Ernlé-Erle-Drax, Commander of British West Indies Squadron, Rear-Admiral Arthur J. Hepburn, Rear-Admiral E. B. Fenner, Vice-Admiral Edw. Pettengill, Vice-Admiral Edw. Campbell, Rear-Admiral Hayne Ellis, Commander Louis J. Gulliver, U. S. Frigate Constitution, Captain H. C. C. Balgrove, H. M. S. Norfolk, Captain Benjamin Dutton, U. S. S. Wyoming, Commander Chas. E. Rosendahl, U. S. N., Captain G. S. Burrell, C. F. C., U. S. N., Captain Louis Sable, Naval Attache at Washington, Lieutenant J. M. Ocker and Lieutenant H. L. Challenger, U. S. S., S-10, Mrs. Warren G. Harding, Mrs. Woodrow Wilson, Sir Esme Howard, English Ambassador, Paul Claudel, French Ambassador, Dr. Hans Luther, German Ambassador, Royal Italian Ambassador Augusto Rosso, Demetrios Sicilianos, Greek Ambassador, Nellie Taylor Ross, Director of the U. S. Mint, Captain Joao Alberto Lins de Barros, Brazilian Cabinet Member, Colonel Frank E. Evans, Foreign Legion, Prince Louis Ferdinand Hohenzollern, Baron and Baroness Rodolphe de Schaunsee, Count and Countess de Castellani, Count and Countess Charles de Peslouan, Count Marcel le Besac, Count Mercier de Caladon, The Marquis of Donegall, Baron Von Mumm, Count Tullio Carminati di Brambilla, Abdel Wahab Pasha, Egyptian Undersecretary of State, John J. Raskob, Theodore Roosevelt, Jr., Archie Roosevelt, Mr. and Mrs. Elliot Roosevelt, Curtiss B. Dall, Herbert Hoover II, Sir Thomas Lipton, Mayor James J. Walker, Mayor W. H. Thompson, Mayor Fiorello LaGuardia, Senator Wm. Gibbs McAdoo, Robert H. McAdoo, Senator Huey Pierce Long, Congressman Reid, Senator Gerald P. Nye, Otto Kahn, John Ringling, Theodore A. Lightner, Jules Bache, Monsignor

John J. M'Givney, Harper Sibley, Charles R. Gay, J. C. Van Eck, Dexter Fellows, Kenesaw M. Landis, A. P. Giannini, Adolph Ochs, John W. Gates, Dr. Victor F. Manero, Fred E. Williamson, Harold F. McCormick, Dr. Franz Groedel, Helen Kellar, Liberty Knickerbocker, Isabel Sloane, Elizabeth Arden, Dr. Carlos Estevez, Florence B. Gould, W. W. Atterbury, B. L. Atwater, Adolph Zukor, Nicholas M. Schenck, Rene Delage, French Consul, Dr. Vitale Gallina, Italian Consul, Dr. Ludovico Censi, Italian Consul, Edmundo Aragon, Mexican Consul, Jayme deBrito, Brazilian Consul, Francisco Banda, Ecuadorian Consul, Fernand Gobert, Belgian Consul, Ernst Wendler, German Consul, Jean de LaGreze, French Consul, Senator Henrick Shipstead, J. Jusserand, Ex-French Ambassador, Henry I. Harriman, Jean Tillier, Marcel Olivier, M. Georges Robinet, Costes and Le Brix, French Trans-Atlantic Fliers, Wiley Post and Harold Gatty, Francesco de Pinedo, James G. Haizlip, Captain Eddie Rickenbacker, Clyde Pangborn, James "Jimmy" Doolittle, Roscoe Turner, Michel de Troyat, Max Baer, Buddy Baer, Primo Carnera, Georges Charpentier, Martin Plaa, Vincent Richards, Sam D. Perry, Bobby Jones, George M. Lott, Jr., Chuck Klein, Babe Ruth, Knute Rockne, Andy Kerr, Bernie Bierman, P. O'Shaughnessy, Johnny Weismuller, James J. Corbett, Henri Cochet, Leopold Stokowski, Fritz Kreisler, Eugene Ormandy, Gregor Piatigorsky, Cecil B. De Mille, Edw. Cline, W. S. Van Dyke, Tod Browning, John Ford, Robert Florey, Jack Benny, Leo Carrillo, Al Jolson, Rudy Valee, Gus Van, George Jessel, Eddie Cantor, Helen Morgan, Harry Richman, Major Bowes, Leo Feist, Ben Piazza, Vivian Janis, Lou Forbes, Leah Ray, The Boswell Sisters, George Olsen, Roger Wolfe Kahn, John E. Hamp, Ted Weems, Frankie Masters, Guy Lombardo, Charles Barnet, Phil Harris, Clyde Lucas, Paul Whiteman, Jesse Stafford, Smith Ballew, Nick Lucas, Irving Aaronson, Henry Busse, Vincent Lopez, Chaney and Fox, Jack and Edna Torrence, Miles and Kover, Peppino and Rhoda, Peppino and Mascotte, Emma Calve, Enrico Caruso, Sarah Bernhardt, Anna Pavlowa, Nijinsky, Richard Mansfield, John McCormack, Marion Talley, Margaret Anglin, Otis Skinner, Cornelia Otis Skinner, Lou Tellegen, Lily Pons, Katherine Cornell, Lawrence Tibbett, Mary McCormick, Walter Hampden, Ethel Barrymore, Basil Rathbone, Flo Ziegfeld, Marjorie Rambeau, Katherine Standing, Guy Bates Post, Nikita Balieff, Mary

Lewis, David Libidins, Hizi Koyke, Richard Crooks, John Charles Thomas, Phil Dunning, O. O. McIntyre, Will Rogers, Irvin S. Cobb, H. L. Mencken, Will Irwin, Elsie Robinson, J. Gortatowsky, Roark Bradford, Collinson Owen, Abe Martin, Mr. and Mrs. Julian Street, Kathleen McLaughlin, W. A. Ireland, Mr. and Mrs. Andre Simon, Frederick L. Collins, Hendrick Van Loon, John A. Kennedy, K. T. Knoblock, Meigs O. Frost, Herman B. Deutsch, Franz Blom, Bruce Manning, Gwen Bristow, Zona Gale, Basil Woon, Sheila Kay Smith, Sydney Smith, George E. Sokolsky, Channing Pollock, Carlton Beals, Heywood Broun, Professor Felix Frankfurter, Bruce Gould, Beatrice Blackmer Gould, Dorothy Dix, Beverly Smith, Wallace Irwin, Ham Fisher, Louis Sobol, Ward Morehouse, T. M. Storke, Monty Woolley, Garet Garret, Clem Hearsey, Donald Lawder, Natalie Scott, Eleanor Niercien, Bob Davis, Grace Thompson Seton, Alan J. Gould, Andrea, Jamshed Dwishaw Petit, W. Ward Smith, Upton Close, Hugh Baillie, Hector Fuller, Franklin Lewis, Russell Kay, John Held, Jr., Rube Goldberg, Mrs. Eleanor Patterson, Cora, Rose and Bob Brown, Sheila Hibben, Marc T. Greene, W. W. Aldrich, Robert V. Fleming, Henry Hood, B. Carp, Al Lichtman, Joseph Ziegler Leiter, O. M. Samuels, Frederick Hennessy and many others.

Other celebrities including:

Charles Spencer Chaplin, Douglas Fairbanks, Lew Cody, Buster Keaton, Richard Barthelmess, John Drew, Anita Stewart, Theda Bara, Wm. S. Hart, Marguerite Clark, Warner Baxter, George O'Brien, Grant Withers, Betty Compton, Adolphe Menjou, Cathryn Carver, Roscoe "Fatty" Arbuckle, Joe E. Brown, Ann Harding, Ricardo Cortez, Esther Ralston Eugene W. Palette, Irene Rich, Dolores Costello Barrymore, George Bancroft, John Mack Brown, Roscoe Karns, Margaret Livingston, Allen Jenkins, Sue Carol, Nick Stuart, Tully Marshall, Jack LaRue, Geraldine Dvorack, Buddy Ebsen, Marie Dressler, Jack Warner, Rod Laroque and many others.

MAY WE QUOTE

O. O. McIntyre
In New York Day by Day.

"Whenever I speak of New Orleans, someone invariably mentions a meal at Antoine's."

Will Rogers

Syndicated News Service.

"Jules Alciatore is the distinguished and gentlemanly proprietor of Antoine's, the famous eating place of New Orleans, and let me tell you brother, when you have a famous eating place in that city, it must be some place, because they do know how to eat, and what to eat, and hospitality, and when you speak of Antoine's you have reached the "Z" and "&" in alphabetical praise.

It was founded in 1840 and has never had to resort to a jazz band. Imagine a restaurant existing and making a world wide reputation on just food. My sombrero is tipped to Jules at Antoine's."

Irvin Cobb

Author

"What Jules can do to oysters and fish and various other things that make up a meal, is what the cooks must do to them in heaven."

Otto Kahn

Patron of the Arts

"A Monsieur Jules avec l'admiration de quelqu'un qui sait apprecier."

Ex-President Calvin Coolidge

"Deep appreciation for Antoine's."

Paul Claudel

French Ambassador at Washington

"Honneur au Restaurant Antoine et son excellente cuisine."

Julian Street

Author—American Adventures, Etc.

"I shall look forward to returning some day to your hospitable roof and your distinguished table."

Dieudonne Costes—Le Brix

French Aviators

"Ce dejeuner fut excellent."

Roark Bradford

N. Y. Evening Post

"The good chefs of New Orleans approach their craft as an art. The pompano en papillotte, the oysters Rockefeller of Antoine are poems."

Frederick L. Collins

Harpers Bazaar—Dining de Luxe

"Every country has its Restaurant Royal, its Restau-

rant par excellence. I have eaten excellent meals at Biffi's in the gallery at Milan; at Helder's and the Savoy in Brussels; at Tournie's in Madrid; at the Paris in Havana; at Antoine's in New Orleans, etc., etc."

Natalie Vivian Scott
Modern Priscilla

"No voice, no lute, no pipe there, and no orchestra. But—what is so little emphasized in modern restaurants—food in its most glorified form; quiet in which to enjoy it, and leisure."

Elizabeth Arden

"To Jules and Antoine's, a combination of geniality and gastronomical ecstasy."

John A. Kennedy
Hearst Newspapers

"Were I a musician, I should wish to compose an opera in your honor; were I a poet, I should seek to sing of your glories in verse; but being neither, I can only tell you in my own modest way how much I appreciated the food at Antoine's."

K. T. Knoblock

Author—There's Been Murder Done, Etc.

"There has been no decline in Antoine's standards. All over the world Antoine's is known, and from all over the world gourmets and great men come to New Orleans to dine at Antoine's."

Collinson Owen
British Author

"I discovered here in New Orleans the best dinner I have had in America, with first class French cooking. It was by Jules Alciatore at Antoine's."

Washington, D. C., Times
Elsie Robinson

"Romance and adventure hover above the range when Antoine cooks a fish. The pompano becomes a poem, a jewel, a song."

Chicago Daily Tribune
Kathleen McLaughlin

"You may go to Antoine's, the oldest and most famous of New Orleans French Restaurants, and have set before you the masterpiece prepared by Jules Alciatore."

Meigs O. Frost

Author—A Marine Tells It To Me, Etc.

"To Jules Alciatore of Antoine's, cooking is an art. As a poet blends words to produce a sonnet; he blends ingredients to produce a sauce."

Edward Cline

Director First National Pictures

"Mrs. Cline and I have come miles out of our way to taste these marvelous shrimp that Antoine's Restaurant prepares."

Herman B. Deutsch

Author—The Incredible Yanqui, Etc.

"Jules Alciatore, a real genius in the poetry of pots and pans."

New York Herald Tribune

"There is Antoine's where Jimmie Walker met the famous Rockefeller oysters and the pompano of delicious excellence and succumbed to their charms."

Abe Martin

Columnist

"This place beats Brown county all holler."

W. A. Ireland

Columbus Ohio Evening Dispatch

"If I had been Lafitte the pirate I would have seized the culinary treasures of Antoine's and not wasted my time at sea."

ANTOINE'S ANNEX

In order to satisfy the numerous demands of the social world and special organizations, a new and elaborate Annex was recently constructed on the adjoining property, formerly occupied by three residence buildings.

A little apart from the smaller private dining rooms accommodating from four to twenty persons each, there are now three banquet halls, one for one hundred, and two for two hundred covers each, which can be engaged for banquets, dinner dances, and after-theatre supper dances.

Remember, that when you eat at Antoine's, you do not leave with that dull heavy feeling which is the result of a coarse avoirdupois meal, but rather in a rejuvenated happy sentiment so well illustrated by Rabelais in his Epicurean Essays.



SUGGESTIONS

While it would take a volume to mention the hundreds of specialties offered to the epicure at Antoine's, it is worth while singling out a few which have often been imitated but never duplicated.

Huitres en Coquille a La Rockefeller

Oysters baked in their shell with such rich ingredients that the name of the Multi-Millionaire was borrowed to indicate their value. This dish made its debut to the world from the kitchens of Antoine.



Bisque d'Ecrivisses a La Cardinal

A soup made of crayfish boiled in white wine and subsequently pounded into a pulp with an addition of cream, aromatic herbs and vegetables.

Pompano en Papillote

Succulent Pompano with a delicious sauce cooked in a paper bag in order to retain the flavor.



Pommes Soufflees

Puffed potatoes which are the one new thing under the sun.

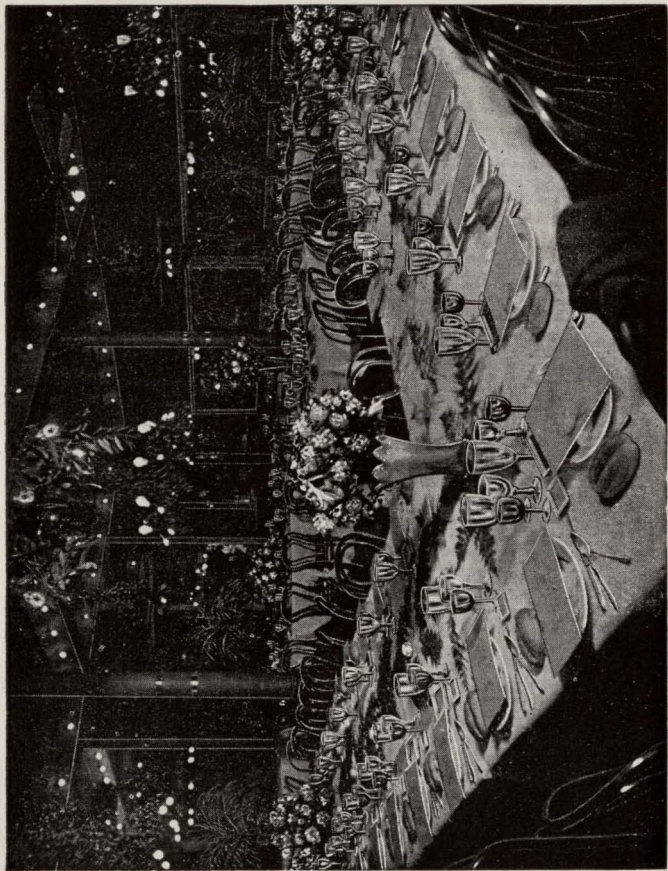
Poulet Chanteclair

Chicken marinated in red wine and cooked in such a manner as to impart a most distinctive flavor.

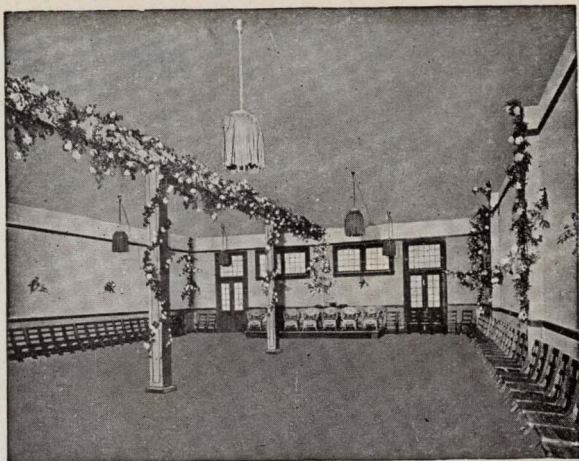


Omelette Soufflee Historiee

A fitting finale to a well balanced repast.



Main Banquet Room



Ball Room



Small-Party-Table Banquet

TO THE
BEST RESTAURANTEUR
IN THE WORLD
FROM THE
WORLDS
WORST
CARTOONIST



TO
JULES
ALCIATORE
*our 1st best
of everybody*
SIDNEY
SMITH



Banquet en l'honneur du Marechal Foch chez Antoine's December 8th, 1921.