



A BRIEF HISTORY OF ANTOINE'S RESTAURANT

Before Antoine Alciatore arrived in New Orleans from France in 1840, meals served at any public table were simple—boiled and roasted meat, fowl, and fish. Sauces were largely non-existent. Antoine changed all that.

Antoine was the first to serve visitors such New Orleans culinary treasures as Chicken Creole, Crawfish Etouffée, and Shrimp Rémoulade. His descendants continued the tradition, creating Oysters Bienville, Foch, and Rockefeller. Yes, Oysters Rockefeller was created here—a secret family recipe!

Antoine's has long been part of New Orleans history, surviving the Civil War, World Wars I and II, and the Great Depression.

Relax and enjoy yourself. Be at home.
The greatest feast has yet to be served.

~

OWNER

Mrs. Yvonne Alciatore Blount, Fourth Generation Owner

CEO

Mr. Frederick Blount, Fifth Generation Proprietor

EXECUTIVE CHEF

Mr. Michael Regua

YEAR OPENED

1840



PRIVATE DINING

LUNCH

Monday - Saturday
11:30am - 2pm

DINNER

Monday - Saturday
5:30pm - 9pm

BRUNCH

Sundays
11:00am until 2pm

FRENCH CUISINE

Traditional French Creole cuisine, with a concentration on local seafood

LOCATION

French Quarter
713 St. Louis Street
New Orleans, LA 70130

PHONE / FAX

(504) 581-4422 / (504) 581-2152

WEBSITE

www.antoines.com

EVENT PLANNERS

Wendy Chatelain / wchatelain@antoinesrestaurant.com
Derrick Roberts / droberts@antoinesrestaurant.com



CONTRACTS AND DEPOSIT

For parties of 20 or more, Antoine's requires a signed contract and a \$35.00 advanced deposit per person, which is credited towards the final bill.

Antoine's requires your guaranteed minimum for the deposit and contract. Whether your guest count goes up or down, your deposit charge will remain the same.

Antoine's requires deposits to be paid no later than one month out from the event. Antoine's requires a 72-hour notice for the final guest count.

CANCELLATION NOTICE

Antoine's requires a 72-hour cancellation notice in order to receive the deposit back in full.

MENUS

For parties of 20 or more, Antoine's requires pre-fixed menus. Parties of 19 or less may order a la carte.

The menus may be created or modified according to your taste. If you are working within a particular budget, Antoine's can create a menu to fit your needs. These menus are exclusive of 10.99% tax, gratuity, and alcohol.

Antoine's does not require a food and beverage minimum.



ALCOHOL AND BAR SETUPS

Alcohol is based on consumption. Antoine's does not offer bar packages. Antoine's can provide a cash bar or an open bar for your event. There is no additional fee for the bar setup.

STANDARD BAR SETUP

Dewars, Beefeater, Jack Daniels, Absolut
\$8 to \$8.50 per drink

PREMIUM BAR SETUP

Johnny Walker Black, Grey Goose, Woodford Reserve, Bombay Sapphire
\$9 to \$10 per drink

HOUSE WINE

Joel Gott Cabernet and Chardonnay
\$30 per bottle

These selections may be modified or substituted for another brand, which can be found on our wine list.

Antoine's carries a variety of domestic and imported beer.

DÉCOR AND MUSIC

Antoine's standard table décor consists of white linen tablecloths and napkins, wine and water glasses, silverware and Antoine's China. Antoine's does not book floral decorations or other centerpieces, but we are happy to suggest florists in the New Orleans area.

Antoine's does not have piped-in music in the dining rooms or book musicians for private parties. We are happy to suggest local musicians for your party.

Antoine's does not charge a fee for bringing in outside music or decorations.



PRINTED MENUS

Antoine's can provide printed menus for your dinner at \$2.50 each. The menus display the history of Antoine's, verbiage of your choice, and your menu. You are charged for the menus on your final bill.

FINAL PAYMENT

Final payment for private parties is to be reviewed and completed immediately following the end of the event. Antoine's accepts all major credit cards, checks, traveler's checks, and cash.

DRESS CODE

Jackets are suggested but not required. No jeans, t-shirts, or shorts are allowed.

PARKING

Antoine's does not have valet parking or validate parking. There are three parking garages on Chartres between St. Louis and Toulouse: Omni Royal Orleans Parking Garage, Premium Parking Garage and Premium Parking Lot.

PRIVATE ROOMS

FIRST FLOOR

Mystery Dining Room
Dungeon Room
1840 Room
Proteus Room
Escargot Room
Rex Room
Last 1940 Room
Large Annex (Guaranteed minimum of
150 guests)

SECOND FLOOR

Japanese Room
Capitol/Roy Alciatore Room
Maison Verte Room
Twelfth Night Room
Veranda Room

Account Number _____

(Office Use Only)

FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT. UNLESS ARRANGED OTHERWISE IN ADVANCE, THE BILL WILL BE CHARGED TO THE CREDIT CARD USED FOR THE DEPOSIT.

The Restaurant will not assume responsibility for the damage or loss of any merchandise or articles left in the Restaurant before or after the function, including garments, etc.

The Restaurant will not permit the affixing of anything on the walls without prior approval. The patron agrees to be responsible for any damage done to the premises during the period of the time the patron or his guests are on the property.

All food and beverage must be supplied and prepared by the Restaurant. No food and beverage of any kind will be permitted to be brought into the Restaurant by the patron without prior approval. The Restaurant reserves the right to charge for the service of any food or beverage brought into the Restaurant.

Tax-Exempt groups must submit a copy of their state exempt certificate and number issued by the Revenue Department prior to the function.

All food and beverage is subject to a 10.4495% sales tax. **A customary gratuity of 20% is suggested, but the actual amount is always left to the customer's discretion.**

While every effort is taken to guarantee the particular dining room choice noted above, Antoine's Restaurant reserves the right to make a room change when reasonably necessary and will inform the contact noted above in a timely manner by phone and/or email.

Antoine's Restaurant will be advised of any changes in guest count, menu, and/or set-up requirements a minimum of 72-hours prior to event. If a guaranteed number of guests is not given you will automatically be charged for the original number of guests that was reserved for if that amount exceeds the number of guests that actually attend.

The restaurant has the right to charge you, the company or organization you are representing for the guaranteed number of guests based on a 10% leeway of your guarantee if the actual attendance is less than the guarantee.

\$35.00 per person for dinner or \$20.00 per person for lunch advance deposit is required. Balance due upon completion of function.

The Restaurant requires a 72-hour cancellation notice in order to receive the deposit back in full. All cancellations made after 72-hours require the forfeit of the deposit to the Restaurant.

Rates and reservations are guaranteed only upon receipt of signed contract and required credit card guarantee or deposit as specified.

CONTACT/HOST/GROUP REPRESENTATIVE: _____

(SIGNATURE)

(DATE)

Fax to: 504.581.2152

Email to: wchatelain@antoinesrestaurant.com or droberts@antoinesrestaurant.com

Mail to: Antoine's Restaurant

Attn: Wendy Chatelain, Derrick Roberts

713 St. Louis Street, New Orleans, LA 70130



Luncheon Buffet Menu

(Available for parties of 30 or more only)

Soufflé Potatoes

The classic Antoine's fried puffed potato

Crab Cakes

Fried crab cakes served with a creamy créole horseradish sauce

Oysters Rockefeller

Oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in 1889

Antoine Salad

A delightful blend of five favorite greens and tomatoes

Boiled Shrimp

Boiled Louisiana shrimp served with rémoulade and cocktail sauces

Grillades and Grits

Medallions of veal in a rich onion, tomato, and red wine sauce served with creamy buttered grits

Gulf Fish du Jour Amandine

Fried filet of gulf fish du jour with toasted almonds and a hot lemon butter meunière sauce

Eggs Benedict

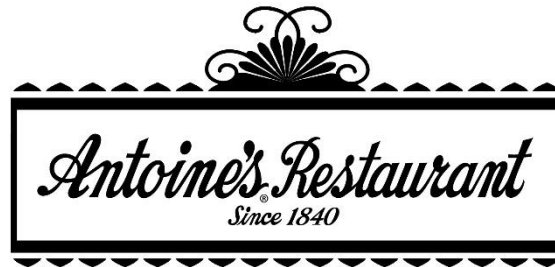
Poached eggs over baked ham served topped with Antoine's rich hollandaise sauce

Fruit Platter

\$60*

*Price does not include alcohol, 10.99% sales tax or gratuity
Includes 2-hour food service ~ Above price is subject to change

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Lunch Menu A

Oyster Trio

1 - Oyster Rockefeller, 1- Oyster Thermidor, 1 – Oyster Bienville

~~~~~  
*Choice of:*

### Shrimp Créole

Louisiana shrimp seasoned with bell pepper and onion in a créole tomato sauce served with onion rice

*or*

### Demi Chicken Rochambeau

Demi grilled chicken breast served with Antoine's original rochambeau sauce and a rich béarnaise sauce over a slice of baked ham served over onion rice

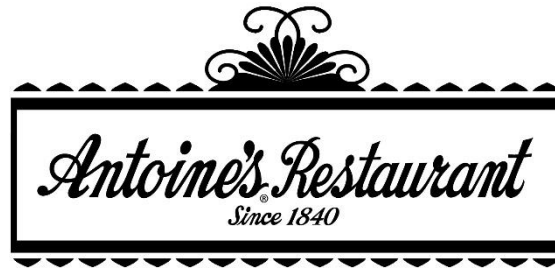
### Baked Alaska with Chocolate Sauce

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Antoine's very special presentation of Baked Alaska

\$31*

*Price does not include alcohol, 10.99% sales tax or gratuity
Above price is subject to change

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Lunch Menu B

Shrimp Rémoulade

Boiled Louisiana shrimp served cold in Antoine's unique rémoulade dressing

~~~~~

*Choice of:*

### Demi Gulf Fish du Jour Amandine

Fried filet of gulf fish du jour with toasted almonds and a hot lemon butter meunière sauce  
served with Brabant potatoes

*or*

### Demi Chicken with Sautéed Mushrooms

Demi grilled chicken breast sautéed with mushrooms and garlic served over onion rice

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Baked Alaska with Chocolate Sauce

Antoine's very special presentation of Baked Alaska

\$33*

*Price does not include alcohol, 10.99% sales tax or gratuity

Above price is subject to change



Lunch Menu C

Soufflé Potatoes

The classic Antoine's fried puffed potato

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### Créole Gumbo

A classic preparation of rich Louisiana gumbo with blue crabs, oysters, and gulf shrimp

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Choice of:

Grillades and Grits

Medallions of veal in a rich onion, tomato, and red wine sauce served with creamy buttered grits

or

Demi Gulf Fish du Jour Florentine

Lightly battered and fried filet of gulf fish du jour served over creamed spinach draped with a béarnaise sauce topped with cheese and bread crumbs

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### Pecan Bread Pudding

A cinnamon and raisin bread pudding topped with a rum sauce

\$42\*

\*Price does not include alcohol, 10.99% sales tax or gratuity

Above price is subject to change

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## Cocktail Reception Menu

### Soufflé Potatoes

The classic Antoine's puffed potatoes

### Oyster Canapés

Oysters seasoned, breaded and buttered to form a rich baked canapé hot from the oven

### Shrimp Canapés

Shrimp seasoned, breaded and buttered to form a rich baked canapé hot from the oven

### Oysters Foch on Toast Points

Fried oysters on toast points with pâté with a rich Colbert sauce

### Crawfish Cardinal in a Pastry Shell

Crawfish tails in a white wine sauce served in a pastry shell

### Shrimp Rémoulade on Toast Points

Boiled Louisiana shrimp served cold in Antoine's unique rémoulade dressing served on toast points

### Garlic Shrimp on Toast Points

Louisiana shrimp sautéed in a rich creamy garlic butter sauce served on toast points

### Creamed Spinach in a Pastry Shell

Spinach in a light cream sauce served in a pastry shell

\$55\*

\*Price does not include alcohol, 10.99% sales tax or gratuity  
Includes 2-hour food service ~ Above price is subject to change

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## Buffet Reception Menu

(Available for parties of 30 or more only)

### *Passed Items*

Oysters Foch

Fried oysters served with a rich Colbert sauce — our creation

Shrimp Canapés

Shrimp seasoned, breaded and buttered to form a rich baked canapé hot from the oven — our creation

Creamed Spinach in a Puff Pastry Shell

Soufflé Potatoes

### *Plated Items*

Boiled Shrimp with Rémooulade and Cocktail Sauces

Crabmeat Ravigote

Lump crabmeat served cold in a delightfully seasoned dressing

Oysters Rockefeller

Oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in 1889

Marinated Crab Claws

Chicken Rochambeau

Grilled chicken breast served with Antoine's original Rochambeau sauce and a rich béarnaise sauce over a slice of baked ham

Gulf Fish du Jour Amantine

Fried filet of gulf fish du jour with toasted almonds and a hot lemon butter meunière sauce

Cold Sliced Chateaubriand with Marchand de Vin and Béarnaise Sauces

Toasted French Bread

Fruit and Cheese Platter

Seasonal fruits, Roquefort, Camembert, Port Salut Cheeses

Pecan Bread Pudding with Rum Sauce

**\$78\***

\*Price does not include alcohol, 10.99% sales tax or gratuity

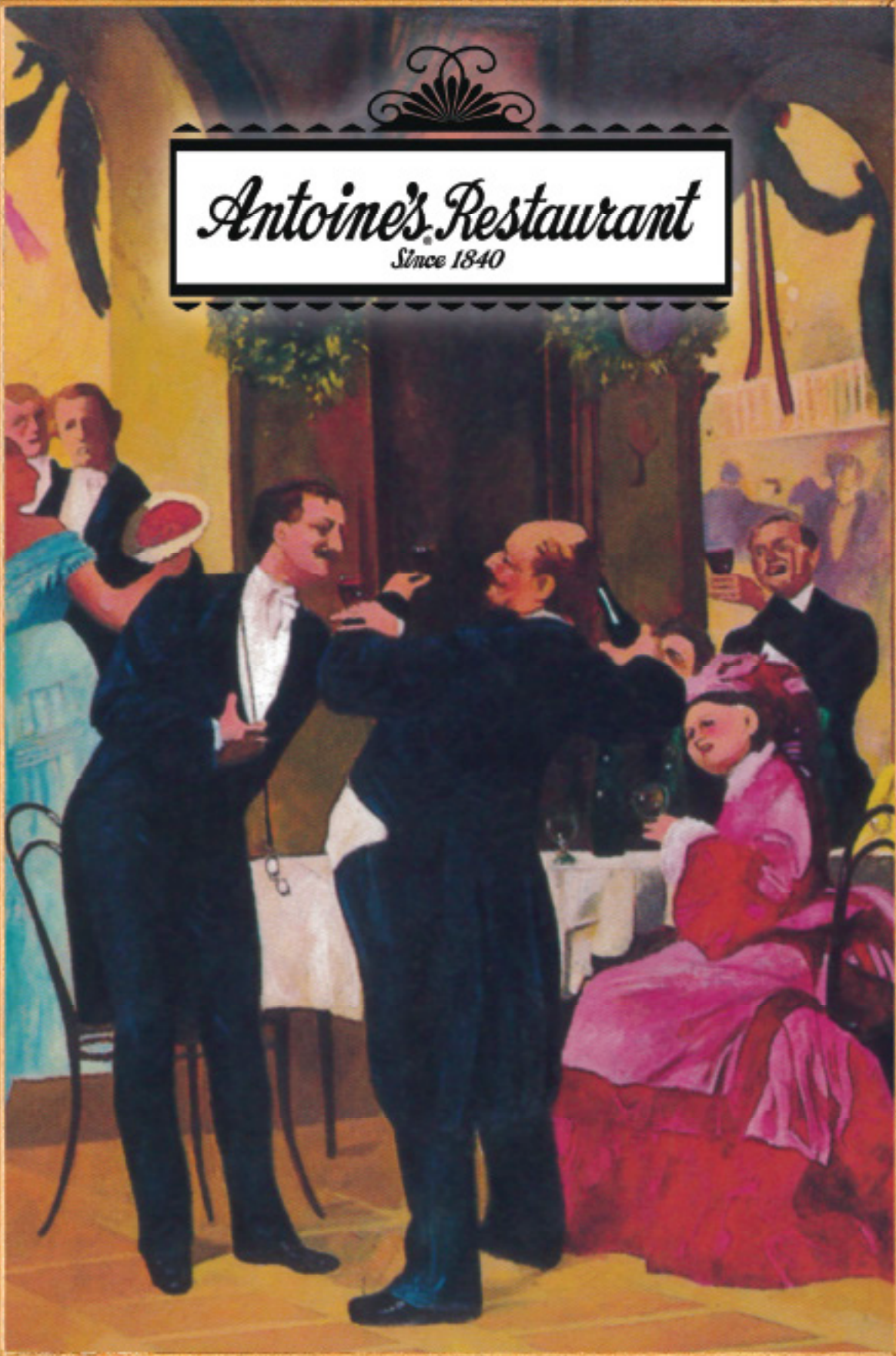
Includes 2-hour food service ~ Above price is subject to change

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The entire image is enclosed in a highly detailed, ornate gold frame with intricate scrollwork and floral patterns.

*Antoine's Restaurant*  
Since 1840







Welcome to Antoine's. Relax. Enjoy yourself. Be at home here. As it has been for many generations of New Orleanians and travelers, Antoine's can be your dining room in New Orleans. Bon Appetit!



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## HORS D'OEUVRES

### Crevettes Rémoulade

Chilled Louisiana gulf shrimp in Antoine's rémoulade dressing. – 13 GLUTEN FREE

### Cocktail aux Crevettes

Chilled Louisiana gulf shrimp served with a classic cocktail sauce. – 13 GLUTEN FREE

### Chair de Crabes Ravigote

Lump crabmeat served chilled in a creamy créole mayonnaise dressing. – 21 GLUTEN FREE

### Chair de Crabe au Gratin

Lump crabmeat in a cream sauce topped with a combination of cheeses and bread crumbs. – 21

### Escargots à la Bourguignonne

French snails in Antoine's presentation of the classic Bourguignonne sauce. – 14 GLUTEN FREE

### Escargots à la Bordelaise

French snails basted and baked in a red wine and garlic sauce, crowned with a mixture of cheeses and French bread crumbs. – 14

### Pommes de Terre Soufflées

The classic Antoine's fried puffed potatoes. – 8 GLUTEN FREE

### Huitres en Coquille à la Rockefeller

Louisiana gulf oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in the late 1890's. – 15

### Huitres au Charbon

Charred Louisiana oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese. – 15 GLUTEN FREE

### Huitres Thermidor

Fresh Louisiana gulf oysters baked on the half shell with bacon and cocktail sauce. – 15 GLUTEN FREE

### Huitres Bienville

Fresh Louisiana gulf oysters baked on the half shell with a white wine, cheese, onions, pimento, and fresh peppers sauce. – 15

### Huitres à la Foch

Fried Louisiana gulf oysters on toast buttered with pâté, topped with a Colbert sauce. – 15

### Ecrevisses Cardinal

Louisiana crawfish tails in Antoine's signature white wine tomato sauce - our creation! – 15



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## POTAGES

### Gombo Créole

A classic preparation of rich Louisiana gumbo with blue crabs, oysters, and gulf shrimp. – 9 / 10

### Potage Alligator au Sherry

A sherry wine-laced alligator bisque. – 9 / 10

### Bisque d'Ecrevisses

Louisiana crawfish reduced to a rich bisque. – 9 / 10

### Soupe a l'Oignon Gratinée

A classic onion soup baked and topped with a combination of cheeses. – 11



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## SALADES

### Salade Antoine

Mixed greens and cherry tomatoes topped with a vinaigrette dressing. – 8 GLUTEN FREE

### Salade Combinaison

Mixed greens tossed with artichokes, asparagus, cherry tomatoes, and cranberries topped with feta cheese and a vinaigrette dressing. – 9 GLUTEN FREE

### Salade de Laitue au Roquefort

A wedge of iceberg lettuce with cherry tomatoes, carrots, bacon and walnuts topped with Roquefort dressing. – 9 GLUTEN FREE



## ENTRÉES

### Poulet Sauce Rochambeau

Grilled chicken breast on a nest of shaved smoked ham and savory rice, topped with twin sauces of Antoine's Rochambeau and Béarnaise. – 28

### Poulet Coq au Vin

Chicken thighs braised with fresh mushrooms, bacon, onions, red wine, butter and thyme served over savory rice. – 27

### Noisettes d'Agneau Alciatore

Bacon-wrapped medallions of lamb, served with a combination of sauces, a sweet Alciatore and a tangy béarnaise, topped with a caramelized pineapple confit. – 47

### Cotelettes d'Agneau Grillées

Prime center cut lamb chops grilled and served with mint jelly. – 47 GLUTEN FREE

### Portier de Porc

Pork porterhouse brined and grilled, served with a dark cherry sauce and sweet potato mash. – 32

### Contre-Filet de Bœuf

Centercut New York strip, pan-seared and served with caramelized onions and mushrooms, topped with an herb compound butter. – 38

### Filet de Bœuf Marchand de Vin

Grilled center cut of tenderloin with Antoine's Marchand de Vin sauce. – 45

### Chateaubriand

Center cut tenderloin of beef served with potatoes, sautéed mushrooms, and Antoine's Marchand de Vin and Béarnaise sauces. – 120 (for two) GLUTEN FREE WITH SAUCE

### Créole de Légumes Grillés

Sautéed mushrooms, asparagus, broccoli, and carrots, infused in a créole sauce served over onion rice. – 18 GLUTEN FREE



## POISSON

### Pompano Pontchartrain

Grilled filet of pompano with jumbo lump crabmeat sautéed in white wine, butter, and green onion. – 42 GLUTEN FREE

### Crabes mous Frits

Soft shell crabs fried and topped with a meunière sauce. – 32

### Crabes mous Amandine

Soft shell crabs fried and topped with a meunière sauce and toasted sliced almonds. – 33

### Crevettes Créoles

Fresh jumbo gulf shrimp sautéed in Antoine's creole sauce served over steamed rice. – 28

### Filet de Gulf Poisson Meunière

Fried gulf fish with a meunière sauce. – 27

### Filet de Gulf Poisson Amandine

Fried gulf fish with toasted sliced almonds and a meunière sauce. – 28

### Filet de Gulf Poisson Pontchartrain

Grilled gulf fish with lump crabmeat sautéed in butter. – 40 GLUTEN FREE

### Filet de Gulf Poisson aux Ecrevisses Cardinal

Grilled or fried gulf fish with Louisiana crawfish tails in Antoine's signature white wine tomato sauce – our creation! – 36



## LEGUMES

### Epinards Sauce Crème

Spinach in a light cream sauce with onion, garlic and romano cheese baked in a casserole. – 8

### Broccoli Sauce Hollandaise

Steamed broccoli with hollandaise sauce. – 8

### Asperges au Beurre

Steamed fresh asparagus with butter. – 8  
GLUTEN FREE

### Pommes de Terre au Gratin

Potatoes in a cream sauce baked in a casserole with cheese gratinée. – 8

### Pommes de Terre Brabant

Diced fried potatoes served with melted butter. – 7

### Les Sauces

Alciatore, Sautéed Mushrooms, Marchand de Vin, Béarnaise, Demi-Bordelaise (GLUTEN FREE) – 7 each





## DESSERTS

### Omelette Alaska Antoine

Antoine's special dessert, filled with vanilla ice cream with pound cake, topped with egg white meringue and chocolate sauce, and flambéed to perfection. The presentation of Baked Alaska is for two – 19 (*Order at commencement of dinner*)

### Tarte au Citron Vert

Authentic key lime mousse in a graham cracker tart shell topped with whipped cream. – 8

### Meringue Glacée au Chocolat

Vanilla ice cream on a meringue shell draped with chocolate fudge sauce and chopped almonds. – 8  
GLUTEN FREE

### Fraise à la Crème

Fresh strawberries with cream and mint. – 8  
GLUTEN FREE

### Pudding de Pain de Noix de Pécan

A cinnamon, golden raisin, and pécan bread pudding topped with a rum sauce. – 9

### Mousse au Chocolate

Chocolate mousse with whipped cream. – 8  
GLUTEN FREE

### Crème Renversée au Caramel

Caramel custard served with fresh berries. – 8  
GLUTEN FREE

### Cerises Jubilé

Sweet, dark cherries flamed in brandy at the table and served over vanilla ice cream. – 10 *per person (minimum of two)* GLUTEN FREE

### Gâteau au Chocolat d'Yvonne

Chocolate layer cake with a raspberry base. – 11

### Café Brulot Diabolique

Antoine's creation of a hot spiced coffee flamed at your table with brandy. – 10 *per person (minimum of two)*



## OUR HISTORY

There is only one Antoine's...It has become as much a part of New Orleans as Jackson Square and Saint Louis Cathedral. A restaurant that has been operated continuously by the same family, since 1840.

It all started when in 1840 when 18 year old Antoine Alciatore arrived from Marseilles, France. Immediately, he became a culinary notable in New Orleans. Young Antoine had apprenticed for the Great French Chef Collinet where he served kings and the aristocracy. But the voice of opportunity in the new America cried louder than all else.

Before Antoine arrived in New Orleans, the meals served at any public table were simple. Sauces were largely non-existent and haute cuisine preparations virtually unknown here.

Antoine changed that. He took the bounty of products available in Louisiana and worked his own culinary magic, inventing constantly, to develop a cuisine that was uniquely his and has since been adopted by the citizens of New Orleans as their common right.

Antoine was the first to serve visitors such New Orleans culinary treasures as Chicken Créole, Crayfish Étouffée, and Shrimp Rémolade. He created his own masterpieces that have remained with us always: Crayfish Cardinal, Shrimp Meunière, Pompano en Papillote. And his descendants continued the process. His son Jules created such unique offerings as Oysters Bienville, Foch and Rockefeller. Yes, Oysters Rockefeller was invented here, and the recipe is kept as a secret to this day. CHEERS!



713 Rue Saint Louis Street New Orleans, Louisiana 70130 • 504-581-4422 • [www.antoines.com](http://www.antoines.com)

**Planning an event? Call us today at 504-581-4422 to book one of our 14 dining rooms!**

It is Antoine's Restaurant's policy to provide only one guest check for any table or party.  
We are happy to accept multiple forms of payment for any individual guest check.



[antoinesnola](https://www.instagram.com/antoinesnola)



[facebook.com/antoinesrestaurant](https://www.facebook.com/antoinesrestaurant)



[antoinesNOLA](https://www.twitter.com/antoinesNOLA)



## Suggested Banquet Menu 1

Soufflé Potatoes

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Oysters Foch

Shrimp Rémoulade

Crabmeat Ravigote

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*Choice of:*

Gulf Fish du Jour Amandine

*or*

8oz Filet with Marchand de Vin Sauce

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Creamed Spinach

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Baked Alaska with Chocolate Sauce

\$66\* for Gulf Fish du Jour Amandine Option

\$86\* for 8oz Filet Option

\*Prices do not include alcohol, 10.99% sales tax or gratuity

Above prices are subject to change



## Suggested Banquet Menu 2

Soufflé Potatoes

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Combination Salad

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Cup of Créole Gumbo

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Choice of:

Pompano Pontchartrain

or

8oz Filet with Marchand de Vin Sauce

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Creamed Spinach

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Baked Alaska with Chocolate Sauce

\$80* for Pompano Pontchartrain Option

\$86* for 8oz Filet Option

*Prices do not include alcohol, 10.99% sales tax or gratuity

Above prices are subject to change

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Suggested Banquet Menu 3

Soufflé Potatoes

Oysters Foch (Passed)

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Shrimp Rémoulade

Crabmeat Ravigote

Oysters Rockefeller

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Choice of:

Gulf Fish du Jour Pontchartrain

or

8oz Filet with Marchand de Vin Sauce

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Creamed Spinach

~~~~~

Baked Alaska with Chocolate Sauce

\$83* for Gulf Fish du Jour Pontchartrain Option

\$89* for 8oz Filet Option

*Prices do not include alcohol, 10.99% sales tax or gratuity

Above prices are subject to change



Suggested Banquet Menu 4

Soufflé Potatoes

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Oysters Foch

Shrimp Rémoulade

Crabmeat Ravigote

Oysters Rockefeller

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Demi Gulf Fish du Jour Amandine

then

Chateaubriand with Marchand de Vin Sauce

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Asparagus with Butter

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Baked Alaska with Chocolate Sauce

\$89*

*Price does not include alcohol, 10.99% sales tax or gratuity

Above price is subject to change



Suggested Banquet Menu 5

Soufflé Potatoes

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Oysters Foch

Shrimp Rémoulade

Crabmeat Ravigote

Oysters Rockefeller

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Choice of:

Pompano Pontchartrain

or

8oz Filet with Marchand de Vin Sauce

~~~~~

Asparagus with Butter

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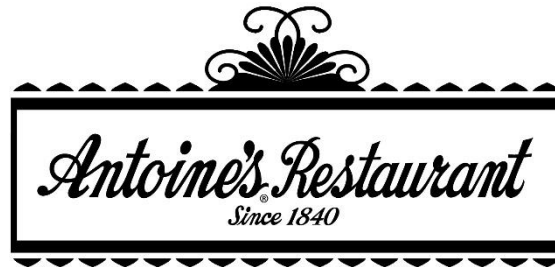
Baked Alaska with Chocolate Sauce

\$86* for Pompano Pontchartrain Option

\$93* for 8oz Filet Option

*Prices do not include alcohol, 10.99% sales tax or gratuity

Above prices are subject to change



Suggested Banquet Menu 6

Canapés Saint Antoine

Lump crabmeat seasoned, breaded and buttered to form a rich baked canapé hot from the oven
— our creation

Canapés Balthazar

Oysters seasoned, breaded and buttered to form a rich baked canapé hot from the oven— our creation

Soufflé Potatoes

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### Cup of Créole Gumbo

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Antoine Salad

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### Demi Gulf Fish du Jour Pontchartrain with Asparagus with Butter

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Lemon Ice

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### Chateaubriand with Marchand de Vin Sauce and Mushrooms

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Baked Alaska with Chocolate Sauce

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### Café Brulot Diabolique

\$107\*

\*Price does not include alcohol, 10.99% sales tax or gratuity

Above price is subject to change



## Suggested Banquet Menu 7

Soufflé Potatoes

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Créole Andouille Sausage

Shrimp Regua

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*Choice of:*

Gulf Fish du Jour Amandine

*or*

Chicken with Sautéed Mushrooms

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Baked Alaska with Chocolate Sauce

\$60* for Gulf Fish du Jour Amandine Option

\$60* for Chicken with Mushrooms Option

*Prices do not include alcohol, 10.99% sales tax or gratuity

Above prices are subject to change

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At Antoine's

We move more slowly than most restaurants. Most of our big changes take some getting used to.

For example the room I am writing this introduction in was designed in 1940 to commemorate our one hundred year anniversary of operation. We call it The Last Room because it was the last room added onto the restaurant. Since then many rooms have come and gone without mention, but this name has remained.

Many people have remained with our restaurant as well. We have a waiter who has been with us over fifty years. A couple of our chefs have been with us over forty years. Many of our menu items are over a hundred years old. And it is not unreasonable to believe that a handful of the wines we house today were poured in our dining rooms over a hundred and fifty years ago.

At Antoine's we are motivated by our tradition. Our traditional dishes became traditional because they were radical when they first appeared.

We have wines that appeared in our books and on our tables a hundred and fifty years ago, and, hopefully, we always offer wines that have appeared just a couple weeks ago.

The tradition of wine drinking is about the discovery of old and new memories.

We don't want you to spend too much time with this book. We want you to enjoy your new acquaintances and your loved ones when you sit at our tables.

Kevin O'Neill

4/17/19

Sommelier Selections

Bin No.		Vintage	Bottle
Red Wines			
52	Moric Blaufränkisch, Burgenland	2016	70
15	Cloudy Bay Pinot Noir, Marlborough	2015	75
84	Volnay Mitans, Bitouzet-Prieur, Premier Cru	2011	120
55	Villa Wolf Pinot Noir, Pfalz	2016	35
255	Château Damase, Bordeaux Supérieur	2015	40
10	Durigutti Criolla Parral, Proyecto, Luján de Cuyo	2018	60
16	Durigutti Malbec, Proyecto, Luján de Cuyo	2016	85
49	Jim Barry Cabernet Sauvignon, Coonawarra	2015	50
396	Stuhlmeller Cabernet Sauvignon, Alexander Valley	2015	95
365	The Hilt Pinot Noir, Sta. Rita Hills	2014	100
417	Peterson Cabernet Sauvignon, Dry Creek	2013	80
397	The Pairing Red Wine, California	2014	65
409	Shannon Ridge Cabernet Sauvignon, Lake County	2017	35
142	Peyrassol, Commanderie, Côtes de Provence	2016	60
177	Châteauneuf de Pape, E. Guigal	2015	125
400	Longoria Blues Cuvee, Santa Barbara	2012	60
21	Laurel, Clos i Terrasses, Priorat	2015	120
48	Alcaria, Castano, Yecla	2016	35
White Wines			
606	Moric, Hausmarke, Burgenland	2017	70
589	Chablis, Domaine Oudin	2015	65
582	Pouilly Fuissé, Domaine De La Chapelle	2016	75
807	Merry Edwards Sauvignon Blanc, Russian River Valley	2015	110
824	Brewer-Clifton Chardonnay, Sta. Rita Hills	2016	65
829	Rombauer Chardonnay, Carneros	2017	85
844	Wayfarer Chardonnay, Fort Ross-Seaview	2014	150
834	Dumol Chardonnay, Russian River Valley	2014	120
Rosé Wines			
617	Beaujolais Nouveau, Rosé of Gamay, George Duboeuf	2018	40
915	Balleto, Rosé of Pinot Noir, Russian River Valley	2017	50
616	Clos Cibonne, Rosé of Tibouren, Cru Classé	2016	60
607	Le Clos Peyrassol, Côtes de Provence	2017	90
550	Tavel, Domaine Corne-Loup,	2016	50
Sparkling Wines and Champagne			
772	Peter Lauer, Riesling Brut, Flaschengarung, Saar	2014	85
674	Moët & Chandon, Grand Vintage	2009	150
694	Langlois Brut Rosé, Crémant du Loire	N.V.	55
749	Roederer Estate, Anderson Valley Brut	N.V.	60
697	Comte de Lafayette, Vin Mousseux, Sparkling Rosé	N.V.	30

Classic Cocktails

SAZERAC	10
New Orleans oldest cocktail from the 1840's. Sazerac rye whiskey, a little sugar, and Peychaud's Bitters with a hint of Herbsaint.	
PIMM'S CUP	8.50
Light and refreshing. Pimm's No. 1 with fresh lemon juice, sugar, and ginger ale served with a slice of cucumber.	
FRENCH 75	10
The original recipe from Maxim's of Paris. Made gin, triple sec, fresh lemon juice, and Champagne.	
RAMOS GIN FIZZ	12.50
Huey Long's favorite drink. Made with Beefeater gin, cream, lemon juice, sugar, orange flower water, and egg white. Top that with a little club soda and you have fizz.	
CHAMPAGNE COCKTAIL	10
One cube of sugar, a few dashes of Peychaud's Bitters, and Champagne with a twist of lemon.	
ST. GERMAIN COCKTAIL	8.50
A new classic. Combining St-Germain elderflower liqueur, a healthy pour of Champagne, a splash of soda, and a twist.	
FRENCH GIMLET	10.50
Nolet's gin, St-Germain elderflower liqueur, and fresh lime juice, served chilled.	
VIEUX CARRE	9.50
Fleishman's brandy, Sazerac rye whiskey, sweet vermouth, Benedictine, and bitters.	

WINES BY THE GLASS

	Vintage	Glass
Sparkling Wine		
Langlois, Cremant Du Loire, Rosé	N.V.	15.50
Monmousseau, Loire Valley	N.V.	9.00
Light Red Wines		
Gamay, Georges Duboeuf, Beaujolais-Villages	2015	9.00
Pinot Noir, Nicolas Potel, Burgundy	2015	12.50
Malbec, Zolo, Mendoza, Argentina	2017	10.50
Light White Wines		
Sauvignon Blanc, Echo Bay, Marlborough	2017	10.50
Chardonnay, William Fevre, Chablis, Burgundy	2017	14.50
Sauvignon Blanc, Domaine des Cotes Blanches, Sancerre	2017	15.50
Pinot Grigio, Bertani, Venezia Giulia	2018	11.50
Rosé, Balletto, Russian River Valley	2017	13.50
Medium-Bodied Red Wines		
Merlot & Cabernet Sauvignon, Chateau Lyonnat, Bordeaux	2015	15.50
Syrah, Jean-Luc Colombo, Crozes Hermitage, Northern Rhône	2016	14.00
Barbera D'Alba, Cascina Delle Rose, Piedmont	2016	15.00
Medium-Bodied White Wines		
Riesling, Stein, Mosel	2017	12.50
Sauvignon Blanc, Duckhorn, Napa Valley	2017	14.50
Chardonnay, Waterbrook, Columbia Valley	2016	8.50
Chardonnay, Unoaked, Morgan Metallico, Monterey	2016	15.00
Chardonnay, Marie Antoinette, Pouilly Fuissé, Burgundy	2016	15.50
Pinot Gris, Moises, Wahle Vineyards, Willamette Valley	2015	12.50
Full-Bodied Red Wines		
Pinot Noir, J. Wilkes Pinot Noir, Santa Maria Valley	2015	14.00
Cabernet Sauvignon, Trig Point, Alexander Valley, Sonoma	2016	14.50
Cabernet Sauvignon, B Side, North Coast	2016	12.50
Merlot, Napa Cellars, Napa Valley	2016	13.50
Full-Bodied White Wines		
Rosé Tavel, Château D'Aqueria	2017	14.00
Chardonnay, Sonoma-Cutrer, Russian River Ranches	2016	12.50

1/2 BOTTLES (375 ML)

Bin No.		VINTAGE	1/2 BOTTLE
Champagne			
666 1/2	Lanson, Black Label, Brut	N.V.	60
662 1/2	Laurent-Perrier, Harmony, Demi-Sec	N.V.	60
White Burgundy			
586 1/2	Louis Jadot, Meursault, Charmes, Premier Cru	2014	120
591 1/2	Jean-Marc Brocard, Chablis, Sainte Claire	2017	30
Red Burgundy			
85 1/2	Jeannin-Naltet, Mercurey, Clos Des Grands Yoyens, Premier Cru	2015	50
Rhône Valley			
174 1/2	Châteauneuf-du-Pape, E. Guigal	2012	65
193 1/2	Gigondas, Domaine du Gour de Chaulé	2013	40
Italy			
19	Barolo, Bovio, Rocchettevino	2012	60
American Reds			
320 1/2	Fiddlehead Cellars Pinot Noir, Sta. Rita Hills	2012	60
316 1/2	Adelsheim Pinot Noir, Willamette Valley	2015	40
405 1/2	Chateau St. Jean, Cinq Cépages, Sonoma, Meritage	2005	75
338 1/2	Darioush Cabernet Sauvignon, Napa Valley	2012	120
362 1/2	Duckhorn Vineyards Cabernet Sauvignon, Napa	2015	80
350 1/2	Long Meadow Ranch Cabernet Sauvignon, Napa	2012	60
326 1/2	PlumpJack Cabernet Sauvignon, Oakville, Napa	2012	125
453 1/2	Quintessa, Rutherford Napa Valley	2009	150
308 1/2	Shafer One Point Five Cabernet Sauvignon, Napa Valley, Stags Leap District	2015	110
344 1/2	Storybook Mountain Zinfandel, Napa Estate	2013	50
American Whites			
858 1/2	Frank Family Vineyard, Chardonnay Napa Valley	2016	45
778 1/2	Merry Edwards Sauvignon Blanc, Russian River	2016	60

½ Bottles (375 ml) - *continued*

Bin No.

VINTAGE ½ BOTTLE

LATE HARVEST & ICEWINE

Sweet Dessert Wines

782 ½	Antica, G&G Soracco, Atlas Peak, Napa Valley	2014	50
625½	Inniskillin Icewine, Cabernet Franc, Niagara Peninsula	2015	150
644 ½	Hopler Eiswein, Burgenland, Austria	2009	125
638 ½	Hopler Beerenauslese, Burgenland, Austria	N.V.	75
610 ½	Quady Essensia, California, Orange Muscat	2012	40
615 ½	Quady Elysium, California, Black Muscat	2013	40

Sauternes

642 ½	Château D'Yquem, Lur-Saluces	1996	325
647 ½	Château Filhot	2009	75
649 ½	Château Guiraud	2003	150
648 ½	Château Rieussec	2003	125

LARGE FORMATS

Brut Champagnes

650	Drappier, Carte d'Or, Magnum 1.5 Liters (2 Bottles)	N.V.	240
653	G.H. Mumm, Brut Rosé, Magnum 1.5 Liters (2 Bottles)	N.V.	240
640	Baron-Fuentés, Millésime, Jerobaum 3 Liters (4 Bottles)	2009	420

Red Wines

292	Antica, Cabernet Sauvignon, Atlas Peaks, Napa Valley	2013	350
285	Duckhorn, Cabernet Sauvignon, Howell Mountain	2007	350
299	Duckhorn, Merlot, Napa Valley	2012	250
284	Duckhorn, Merlot, Three Palms Vineyard, Napa Valley	2012	350
300	Frank Family, Cabernet Sauvignon, Napa Valley	2014	280
294	Jordan, Cabernet Sauvignon, Alexander Valley	2010	250
298	Paraduxx, Meritage, Duckhorn, Napa Valley	2010	250
288	Shafer, One Point Five, Stag's Leap District, Napa Valley	2016	400

CHAMPAGNE

Bin No.		VINTAGE	BOTTLE
Grandes Marques			
655	Krug, Grande Cuvée	N.V.	
661	Cristal, Louis Roederer	2009	450
656	Dom Perignon, Moët	2009	420
663	Perrier-Jouët, Belle Epoque	2008	300
Rosés Champagnes			
676	Barnaut Brut, Grand Cru Rosé, Récoltant-Manipulant	N.V.	120
657	Bollinger, Rosé	N.V.	185
671	Montaudon, Rosé	N.V.	100
681	Ruinart, Brut Rosé	N.V.	155
Brut Champagnes			
692	Barnaut Brut, Grand Cru, Récoltant-Manipulant	N.V.	110
686	Billecart-Salmon Brut Réserve	N.V.	100
687	Bollinger Special Cuvée	N.V.	155
667	Copinet, Monsieur Léonard	2009	115
668	Duval-Leroy Brut	N.V.	100
683	G.H. Mumm Cordon Rouge	N.V.	100
659	G.H. Mumm De Cramant	N.V.	135
678	Jean-Noël Haton Brut Reserve	N.V.	80
691	Lanson Gold Label	2005	155
677	Louis Roederer Brut Premier	N.V.	110
664	Nicolas Feuillatte Brut	N.V.	85
673	Perrier-Jouët Grand Brut	N.V.	120
684	Pol Roger Reserve	N.V.	95
679	Pommery Brut Royal	N.V.	100
698	Pierre Moncuit, Blanc De Blancs, Récoltant-Manipulant	N.V.	110
672	Piper-Heidsieck Brut	N.V.	90
688	Roger Coulon, Heri-Hodie, Premier Cru	N.V.	105
658	Ruinart, Blanc De Blancs	N.V.	155
682	Taittinger La Francaise	N.V.	105
901	Veuve Clicquot Ponsardin	N.V.	130

Sparkling Wines - *continued*

Bin No.		VINTAGE	BOTTLE
<i>Méthode Champenoise</i>			
697	Comte de Lafayette, Vin Mousseux, Sparkling Rosé	N.V.	30
902	Monmousseau, Vin Mousseaux	N.V.	25
694	Langlois Brut Rose, Crémant du Loire	N.V.	55
693	Chateau de l'Eperonniere, Cremant du Loire	2014	55
708	Jean Vullien, Brut Rose, Vin De Savoie	N.V.	50
702	Andre Tissot Extra Brut, Cremant du Jura	N.V.	55
<i>Italian Sparkling Wine</i>			
736	Altemasi Trento, Brut	N.V.	50
735	Altemasi Trento, Millesimato, Brut	2010	65
904	Serenello Prosecco, Extra Dry	N.V.	30
730	Bellavista Franciacorta, Alma Gran Cuvee	N.V.	75
729	Contadi Castaldi Franciacorta, Saten	2010	60
707	Ferrari Trento, Brut Rose	N.V.	75
738	Terrazze Dell'Etna, Brut	2011	75
<i>Spanish Sparkling Wine</i>			
704	Avinyo Reserva Brut, Cava	2015	45
<i>Argentine Sparkling Wine</i>			
745	Tapiz, Torrontés, Extra Brut	N.V.	45
<i>South African Sparkling Wine</i>			
759	Graham Beck, Brut, Western Cape	N.V.	45
<i>American Sparkling Wine</i>			
752	Chandon, Blanc De Noirs, California	N.V.	50
757	Chandon, Rosé, California	N.V.	50
758	Domaine Carneros, Brut, Carneros	2013	70
753	Gruet, Brut De Noir	N.V.	35
900	Gruet, Brut	N.V.	40
748	Gruet, Rose	N.V.	45
760	"J" Cuvee 20, Sonoma County	N.V.	65
754	L'Ermitage, Roedere Estate, Anderson Valley Brut	2011	90
751	Pet Gnat, Napa Valley, Petillant-Naturel	2016	55
749	Roederer Estate, Anderson Valley Brut	N.V.	60
727	Schramsberg, Blanc De Blancs, North Coast	2015	65
733	Schramsberg, Blanc De Noirs, North Coast	2013	75
739	Schramsberg, Brut Rosé, North Coast	2015	85

U.S.A.

Bin No.		VINTAGE	BOTTLE
Cabernet Sauvignon			
414	Antica, Napa Valley	2012	130
397	Arbios, Alexander Valley	2013	70
938	B Side, North Coast	2016	60
412	Browne Family Vineyards, Columbia Valley	2015	70
468.04	Burgess, Napa Valley	2004	150
468.08	Burgess, Napa Valley	2008	145
468.10	Burgess, Napa Valley	2010	155
438	Cade Estate, Howell Mountain	2009	420
415	Cade, Napa Valley	2010	300
497.09	Cakebread Cellars, Napa Valley	2009	350
499	Cakebread Cellars, Napa Valley	2010	330
497.12	Cakebread Cellars, Napa Valley	2012	340
426	Cakebread Cellars, Napa Valley	2016	165
399	Canvasback, Duckhorn, Red Mountain, Washington	2015	85
469.09	Caymus Vineyards, Napa Valley	2009	325
469.10	Caymus Vineyards, Napa Valley	2010	320
469.11	Caymus Vineyards, Napa Valley	2011	315
411	Caymus Vineyards, Napa Valley	2016	190
428.09	Caymus Vineyards Special Selection, Napa Valley	2009	680
428.10	Caymus Vineyards Special Selection, Napa Valley	2010	700
428	Caymus Vineyards Special Selection, Napa Valley	2014	425
427.3	Clos Du Val, Napa Valley	1993	175
427.5	Clos Du Val, Napa Valley	1995	190
461	Crooked Mayor, Napa Valley	2015	75
439	Croze, Oakville, Napa Valley	2016	95
936	Decoy, Duckhorn Vineyards, Sonoma County	2016	45
477.09	Duckhorn Vineyards, Napa Valley	2009	235
445	Duckhorn Vineyards, Napa Valley	2010	220
416	Dusted Valley, Columbia Valley	2014	90
398	Eberle, Estate Bottled Paso Robles	2015	100
442	El Desafio De Jonata, Santa Ynez Valley	2011	250
430	Faust, Napa Valley	2016	105
404	Flambeaux, Dry Creek Valley	2014	170
421	Folie à Deux, Alexander Valley	2014	50
441	Foxen, Vogelzang Vineyard, Happy Canyon	2014	110
472.11	Frank Family Vineyards, Napa Valley	2011	180
472	Frank Family Vineyards, Napa Valley	2010	190

U.S.A. Cabernet Sauvignon- *continued*

Bin No.		VINTAGE	BOTTLE
402	Frank Family Vineyards, Napa Valley	2015	125
470	Freemark Abbey, Napa Valley	2010	145
944	Freemark Abbey, Napa Valley	2014	90
898	Frog's Leap, Estate Grown, Rutherford, Napa	2007	175
896	Frog's Leap, Estate Grown, Rutherford, Napa	2005	180
946	Frog's Leap, Estate Grown, Rutherford, Napa	2014	100
413	Gordan Brothers, Columbia Valley	2008	50
440	Grgich Hills, Napa Valley	2014	120
486.05	Heitz Cellar, Napa Valley	2005	265
486.06	Heitz Cellar, Napa Valley	2006	250
486.07	Heitz Cellar, Napa Valley	2007	245
486.08	Heitz Cellar, Napa Valley	2008	240
486.09	Heitz Cellar, Napa Valley	2009	235
486.10	Heitz Cellar, Napa Valley	2010	225
486.11	Heitz Cellar, Napa Valley	2011	230
419	Heitz Cellar, Napa Valley	2014	135
420	Heitz Cellar, Martha's Vineyard St. Helena, Napa	2001	425
447	Heitz Cellar, Martha's Vineyard St. Helena, Napa	2005	375
948	Heritage, Columbia Valley	2016	40
448	Inglenook, Rutherford, Napa Valley	2014	135
433	Inglenook, Rubicon, Rutherford	2012	410
425	Jordan, Sonoma County	2001	250
425.02	Jordan, Alexander Valley	2002	230
425.03	Jordan, Alexander Valley	2003	210
425.04	Jordan, Alexander Valley	2004	215
488.08	Jordan, Alexander Valley	2008	225
478	Jordan, Alexander Valley	2010	195
488.12	Jordan, Alexander Valley	2012	175
945	Jordan, Alexander Valley	2014	135
947	Justin, Paso Robles	2016	55
942	Louis M. Martini, Napa Valley	2015	70
471	Merryvale, Napa Valley	2010	240
401	Miro Cellars, Alexander Valley	2015	70
422	Napa Cellars, Napa Valley	2016	55
487	Odette, Estate Bottled, Stags Leap District, Napa	2012	510
444	Odette, Estate Bottled, Stags Leap District, Napa	2014	275
417	Peterson, Bradford Mtn. Estate Vineyard, Dry Creek	2013	80
437	Pine Ridge Vineyards, Napa Valley	2015	120

U.S.A. Cabernet Sauvignon- *continued*

Bin No.		VINTAGE	BOTTLE
446	Pilcrow, Mt. Veeder AVA, Pym Rae Vineyard	2014	190
410	Plumpjack, Oakville	2009	480
498	Plumpjack, Oakville	2016	300
418	Reynolds Family Winery, Stags Leap District, Reserve	2011	270
424	Rich Table, Columbia Valley	2016	50
449	Saddleback, Oakville	2013	140
429	Shafer One Point Five, Stags Leap District, Napa	2016	210
436	Silver Oak, Napa Valley	2013	225
435	Stag's Leap Wine Cellars, Artemis, Napa Valley	2016	135
432	Stag's Leap Wine Cellars, S.L.V. Napa Valley	2010	360
407	Terra Valentine, Spring Mountain District, Napa	2007	200
431	Textbook, Napa Valley	2016	65
949	Trig Point, Diamond Dust, Alexander Valley	2016	55
939	Waterbrook Reserve, Columbia Valley	2013	45
Merlot			
943	Duckhorn, Napa Valley	2014	120
406	Duckhorn, Three Palms Vineyard, Calistoga	2015	165
931	Emmolo Merlot, Napa Valley	2016	65
394	Frog's Leap, Napa Valley	2015	95
462	Jonata Fenix, Santa Ynez Valley	2007	160
934	Napa Cellars, Napa Valley	2015	45
392	PlumpJack, Napa Valley	2013	150
389	Pride Mountain Vineyards	2013	135
395	Provenance Vineyards, Napa Valley	2013	70
388	Schug, Sonoma Valley	2013	60
384	Trefethen, Oak Knoll District, Napa Valley	2014	90
387	Waterbrook Reserve, Columbia Valley	2015	45
Red Blend			
451	Browne Family Vineyards, Tribute, Columbia Valley	2014	60
434	Dominus, Napa Valley	2011	350
466	Fifteen Appellations, Napa Valley	2009	200
403	Insignia, Joseph Phelps Napa Valley, Estate	2014	400
474.09	Isosceles, Justin, Paso Robles	2009	295
474.10	Isosceles, Justin, Paso Robles	2010	285
452	Jonata Todos, Santa Ynez Valley	2014	125
455	Newton Claret, Napa County	2016	45

U.S.A. Red Blend - *continued*

Bin No.		VINTAGE	BOTTLE
408	Opus One, Napa Valley	2013	500
492	Opus One, Napa Valley	2007	900
475	Pahlmeyer, Napa Valley	2014	380
937	Paraduxx, Duckhorn Vineyards, Napa Valley	2015	75
457	L'Aventure, Cote A Cote Estate, Paso Robles	2014	175
467	Taken, Napa Valley	2016	60
456	The Discussion, Duckhorn Vineyards, Napa Valley	2012	255
464	Trincherro, Forte, Napa Valley	2013	140
423	Quintessa, Rutherford, Napa Valley	2014	300

California Pinot Noir

341	Block Nine, California	2016	40
358	Byron, Nielson, Sta. Rita Hills	2015	60
367	Calera, Central Coast	2015	65
329	Carpe Diem, Anderson Valley	2014	60
331	Dumol, Russian River Valley	2015	145
354	Emeritus, Hallberg Ranch, Russian River Valley	2015	85
339	Etude, Grace Benoist Ranch, Carneros	2015	90
335	Folie a Deux, Sonoma County	2017	50
360	Goldeneye, Duckhorn Wine Company, Anderson Valley	2016	125
342	Hirsch Vineyards, West Ridge, Fort Ross-Seaview	2014	175
330	Hope & Grace, Doctor's Vineyard, Santa Lucia Highlands	2014	110
348	J Vineyards, Estate Grown, Russian River Valley	2015	80
930	Joel Gott, Santa Barbara County	2015	40
928	J. Wilkes, Santa Maria Valley	2015	65
337	Kosta Browne, Sonoma Coast	2015	210
349	Kosta Browne, Russian River Valley	2015	225
345	Kosta Browne, Sonoma Coast, Gap's Crown Vineyard	2016	300
925	La Crema, Sonoma Coast	2015	50
327	Lyric, By Etude, Santa Barbara County	2015	40
340	Merry Edwards, Georganne, Russian River Valley	2015	170
924	Migration, Sonoma Coast	2016	55
346	Napa Cellars, Napa Valley	2014	50
323	Sawyer Lindquist, Edna Valley	2012	70
328	Schug, Carneros	2017	65
927	Sonoma Cutrer, Sonoma Coast	2015	45
325	Surh Cellars, Sonoma Coast	2014	60
336	Talbott, Sleepy Hollow Vineyard, Santa Lucia Highlands	2014	80
324	Twomey, Russian River Valley	2016	105
351	Varner, Los Alamos Vineyard, Santa Barbara County	2014	60

Bin No.		VINTAGE	BOTTLE
Oregon Pinot Noir			
359	Archery Summit, Dundee Hills	2016	125
361	Bethel Heights vineyards, Aeolian, Eola-Amity Hills	2014	100
334	Day, Crowley Station, Eola-Amity Hills	2014	80
352	Dominio IV, "Love Lies Bleeding" Willamette Valley	2013	65
333	Illahe, Project 1899, Estate, Willamette Valley	2015	140
343	Martin Woods, Hyland Vineyard, McMinnville	2017	85
353	Moises, Wahle Vineyards, Yamhill-Carlton District	2010	90
357	Patricia Green Cellars, Estate, Ribbon Ridge	2017	80
926	Rex Hill, Willamette Valley	2015	60
355	Shea Wine Cellars, Shea Vineyard, Estate	2013	95
364	Stoller, Family Estate Reserve, Dundee Hills	2014	95
366	Walnut City Wineworks, Willamette Valley, Reserve	2014	60
Zinfandel			
373	Folie a Deux, Dry Creek Valley, Sonoma County	2013	40
375	Frank Family Vineyards, Napa Valley	2015	85
383	Girard, Napa Valley, Old Vine	2013	50
377	Joel Gott, California	2015	35
379	Napa Cellars, Napa Valley	2014	45
390	Ridge, Benito Dusi Ranch, Paso Robles	2015	90
376	Rockpile, Rockpile Ridge Vineyard, Sonoma	2014	100
374	Seghesio, Sonoma County	2016	65
459	Steele Zin, Mendocino County	2014	40
372	Tonti Family Wines, Russian River Valley, Old Vine	2012	90
458	Divergent Vine, Contra Costa County	2017	60
Syrah			
391	Andrew Rich, Columbia Valley	2009	80
368	Penner-Ash, Oregon	2013	85
382	Bell, Canterbury Vineyard, Sierra Foothills	2012	50
385	Martinelli, Terra Felice, Russian River Valley	2016	70
370	Dumol, Russian River Valley, Sonoma County	2015	125
371	PlumpJack, Napa Valley	2013	140
380	Sterling, Lodi, Mokelumne River	2013	45
Additional American Reds			
460	Martin Woods Gamay Noir, Willamette Valley	2017	65
378	Mark David Cabernet Franc, Mendocino County	2008	100
450	The Withers Mourvedre, El Dorado	2013	80
381	Ridge Petite Sirah, Lytton Estate, Dry Creek Valley	2015	95
393	Miro Petite Sirah, Dry Creek Valley	2017	70
369	One Time Spaceman, Paso Robles	2014	65
465	Sforzando Grenache, Santa Ynez Valley	2012	45

U.S.A.

Bin No.		VINTAGE	BOTTLE
Chardonnay			
851	Alysian, Russian River Valley	2012	90
864	Antica, Napa Valley	2014	75
843	Bethel Heights Estate Grown, Willamette	2012	70
824	Brewer-Clifton, St. Rita Hills	2016	65
830	Browne Family vineyards, Columbia Valley	2015	60
917	Cakebread Chardonnay, Napa Valley	2016	100
853	Chateau Montelena, Napa Valley	2016	115
847	Complicated, Sonoma Coast	2016	45
838	Croze, Oak Knoll District, Napa Valley	2015	70
863	Duckhorn Vineyards, Napa Valley	2016	75
834	Dumol, Russian River Valley	2014	120
839	Flowers, Sonoma Coast	2016	100
841	Folie a Deux, Russian River Valley, Sonoma	2017	35
840	Founders Reserve Legacy, Sonoma Cutrer, Russian River	2012	145
825	Foxen, Bien Nacido Vineyard, Santa Maria Valley	2013	60
856	Frog's Leap, Napa Valley	2016	75
852	Grgich Hills, Napa Valley	2015	100
953	Joel Gott, California	2016	30
913	Jordan, Russian River Valley	2016	80
862	Keenan, Spring Mountain District, Napa Valley	2016	85
854	Kistler, Les Noisetier, Sonoma Coast	2016	160
921	La Crema, Sonoma Coast	2017	40
821	Lioco, Demuth Vineyard, Anderson Valley	2013	95
823	Lioco, La Marismo Vineyard, Santa Cruz Mountains	2014	115
857	Liquid Farms, La Hermana, Santa Maria Valley	2015	90
848	Mannequin, California, Orin Swift	2015	60
789	McIntyre, Santa Lucia Highlands	2013	50
837	Mer Soleil Reserve, Santa Barbara	2015	45
914	Migration, Sonoma Coast	2015	50
920	Morgan Metallico, Un-Oaked, Monterey	2016	55
828	Napa Cellars, Napa Valley	2015	45
836	Newton, Napa County	2016	40
861	Newton Unfiltered, Napa County	2015	100
842	PlumpJack Reserve, Napa Valley	2015	130
829	Rombauer Vineyards, Carneros	2017	85
835	Seamus, Russian River Valley, Buena Tierra Vineyards	2014	100

U.S.A. Chardonnay- *continued*

Bin No.		VINTAGE	BOTTLE
827	Shafer, Red Shoulder Ranch, Carneros	2017	120
922	Sonoma-Cutrer, Russian River Ranches	2017	40
832	Talbott, Sleepy Hollow, Santa Lucia Highlands	2013	75
831	The Calling, Russian River Valley, Dutton Ranch	2013	60
859	The Hilt, Sta. Rita Hills	2015	100
822	Trefethen, Oak Knoll, Napa Valley	2017	85
833	Valravn, Sonoma County	2017	45
918	Waterbrook, Columbia Valley	2016	30
844	Wayfarer, Fort Ross-Seaview	2016	150

Sauvignon Blanc

812	Browne, Columbia Valley	2016	45
817	Cade, Napa Valley	2017	80
806	Cakebread, Napa	2017	70
909	Duckhorn, Napa Valley	2017	50
816	Frog's Leap, Napa Valley	2017	60
801	Girard, Napa Valley	2016	40
818	Grgich Hills, Fume Blanc, Napa Valley	2015	70
952	Joel Gott, California	2017	30
809	Maître De Chai, Sonoma Mountain	2017	65
804	Mason, Napa Valley	2017	40
807	Merry Edwards, Russian River Valley	2017	110
814	Populis, Mendocino Valley	2017	50
793	Scholium Project, La Severita Di Bruto, Farina Vineyards, California	2013	90
802	Schug, Sonoma County	2017	50
813	Sforzando Wines, Santa Ynez Valley	2013	30
811	Shannon, Seamus, Russian River Valley	2014	65

Pinot Gris

787	Joel Gott, Oregon	2017	30
923	Moises, Willamette Valley	2015	45

Bin No.		VINTAGE	BOTTLE
Viognier			
788	Dominio IV, Dragonfly Rising, Oregon	2016	50
800	Croze, Phoenix Ranch	2015	60
Meritage			
793	Scholium Project, La Severita Di Bruto, Farina Vineyards, California	2013	90
Riesling			
799	Reeve, Anderson Valley	2016	60
Rosé			
797	Amalie Robert, Rosé of Pinot Noir and Pinot Meunier, Willamette Valley	2017	65
915	Balleto, Rosé of Pinot Noir, Russian River Valley	2017	50
796	Joel Gott, Rosé of Grenache, Central Coast	2016	35
820	Waterbrook, Rosé of Sangiovese, Columbia Valley	2016	35

Red Bordeaux

Bin No.		VINTAGE	BOTTLE
Premier Grand Cru			
785	Château Haut-Brion, Pessac-Léognan	2011	1,650
763	Château Lafite Rothschild, Pauillac	2010	4,000
762.99	Château Margaux, Margaux	1999	2,500
762.10	Château Margaux, Margaux	2010	2,000
208	Château Margaux, Margaux	2011	1,150
200	Château Margaux, Margaux	2012	950
Deuxiemes Grand Cru			
221	Château Lascombes, Margaux	2009	350
212	Château Léoville Poyferré, St. Julien	2001	575
230	Château Léoville Poyferré, St. Julien	2003	550
196	Château Rauzan-Ségla, Margaux	2002	380
Troisiemes Grand Cru			
279	Château Calon-Ségur, Saint-Estephe	1995	775
224	Château Calon-Ségur, Saint-Estephe	2003	625
250	Château Kirwan, Margaux	2009	245
226	Château Lagrange, Saint-Julien	2009	375
766.89	Château Palmer, Margaux	1989	1,875
766.95	Château Palmer, Margaux	1995	1,725
766.00	Château Palmer, Margaux	2000	1,650
766.01	Château Palmer, Margaux	2001	925
766.05	Château Palmer, Margaux	2005	1,550
766.10	Château Palmer, Margaux	2010	1,275
Quatriemes Grand Cru			
239	Château Beychevelle, St. Julien	2002	350
240	Château Beychevelle, St. Julien	2003	375
274	Château Talbot, St. Julien	2005	325
251	Château Duhart-Milon, Pauillac	2005	350
Cinquiemes Grand Cru			
286	Château Batailley, Pauillac	2005	320
218	Château Batailley, Pauillac	2006	270
213	Château Batailley, Pauillac	2011	220
215	Château Haut-Bages Libéral, Pauillac	2005	275

Bin No.		VINTAGE	BOTTLE
Médoc			
243	Château Blaignan, Médoc	2012	50
268	Château Moulin de Tricot, Haut Médoc	2014	70
233	Château Patache d'Aux	2013	60
219	Château Clarke, Listrac-Médoc	2010	75
Saint-Estephe			
234	Château de Pez	2015	120
225	Château Haut-Beauséjour	2015	85
202	Château Haut-Marbuzet	2001	225
261	Château la Peyre	2011	90
Pauillac			
252	Les Tourelles De Longueville	2014	125
238	Château Chantecler	2011	170
287	Echo by Lynch Bages	2009	220
237	Pauillac by Château Latour	2009	250
Saint-Julien			
269	Château Les Ormes	2015	100
Margaux			
222	Ségla by Château Rauzan-Ségla	2012	150
257	Château Soussan	2013	110
256	Clos Du Jaugueyron	2014	130
Graves			
214	Château de Cruzeau, Pessac-Léognan	2014	55
216	Château Haut-Bailly, Pessac-Léognan	2016	90
262	Château Picque Caillou, Pessac-Léognan	2015	80
195	Château du Seuil, Graves	2015	55
245	Château Haut Selve, Graves	2014	50
Grand Cru Classé			
272	Château Olivier, Pessac-Léognan	1990	325

Bin No.

VINTAGE

BOTTLE

Saint-Émilion

220	Château Boutisse	2015	85
767	Château Cheval Blanc, Premier Grand Cru	2011	1,700
258	Château Figeac, Premier Grand Cru	2005	500
231	Château Lyonnat	2012	65
270	Château Simard	2010	120
246	Château Vieux Taillefer, Grand Cru	2014	225

Pomerol

263	Château Gombaude Guillot	2005	250
264	Château Gombaude Guillot	2012	175
276	Château La Fleur Pétrus	2011	335
244	Château De Sales	2015	110

Red Burgundy- Côte de Nuits

Bin No.		VINTAGE	BOTTLE
Gevrey Chambertin			
104	Ruchottes-Chambertin, Clos De Ruchottes, Rousseau, Grand Cru	2014	690
81	Mazis-Chambertin, Maison Champy, Grand Cru	2009	325
71	Chambertin, Domaine Armand Rousseau, Grand Cru	2012	1,250
54	Charmes-Chambertin, Maison Champy, Grand Cru	2009	325
97	Charmes-Chambertin, Domaine Armand Rousseau, Grand Cru	2014	450
105	Clos St. Jacques, Domaine Armand Rousseau, Premier Cru	2015	945
91	Domaine Armand Rousseau	2015	285
78	Aux Corvées, S.C. Guillard	2015	125
68	Antonin Rodet	2015	120
Morey-Saint-Denis			
96	Clos De La Roche, Antonin Rodet, Grand Cru	2009	350
62	Clos Saint-Denis, Nicolas Potel, Grand Cru	2004	385
109	Nicolas Potel	2015	120
Chambolle Musigny			
74	Nicolas Potel	2008	225
Clos de Vougeot			
65	Joseph Drouhin, Grand Cru	2003	425
60	Domaine Drouhin-Laroze, Grand Cru	2010	350
Vosne-Romanee			
761	Romanée-St. Vivant, Domaine De La Romanée-Conti, Grand Cru	2012	3,500
765	Grands-Échézeaux, Domaine De La Romanée-Conti, Grand Cru	2013	2,000
769	Échézeaux, Domaine De La Romanée-Conti, Grand Cru	2014	1,340
51	Échézeaux, Maison Champy, Grand Cru	2009	350

Red Burgundy- *continued*

Bin No.		VINTAGE	BOTTLE
95	Vosne-Romanée, Les Suchots, Maison Champy Premier Cru	2009	275
103	Vosne-Romanée, Maison Champy	2009	200
100	Vosne-Romanée, Maison Champy	2011	175
Nuits Saint Georges			
75	Aux Thorey, Antonin Rodet, Premier Cru	2015	150
57	Les Cailles, Nicolas Potel, Premier Cru	2010	205
88	Les Chaignots, Domaine Georges Mugneret-Gibourg, Premier Cru	2013	275
67	Les Damodes, Domaine Faiveley, Premier Cru	2009	225
Cote de Nuits-Villages			
82	Domaine Daniel Rion	2017	70
58	Domaine Gachot-Monot	2015	80
69	Domaine Petitot	2014	65

Red Burgundy- Côte de Beaune

Bin No.		VINTAGE	BOTTLE
Ladoix			
72	Edmund Cornu, Old Vine	2013	75
Aloxe-Corton			
80	Corton, Clos Des Cortons, Faiveley, Grand Cru	2005	625
77	Corton, Clos Du Roi, Domaine Dubreuil-Fontaine, Grand Cru	2005	475
59	Corton, Louis Jadot, Grand Cru	2004	500
50	Corton, Les Bressandes, Prince Florent, Grand Cru	2005	525
63	Domaine Rollin Père et Fils	2013	95
Savigny-les-Beaune			
56	Les Peuillets, Lucien Jacob, Premier Cru	2013	105
66	Jean-Jacques Girard	2012	75

Red Burgundy- *continued*

Bin No.		VINTAGE	BOTTLE
Pommard			
90	Les Pèzerolles, Domaine Joseph Voillot, Premier Cru	2009	190
101	Dubreuil-Fontaine	2014	120
Volnay			
86	Les Champans, Domaine Joseph Voillot, Premier Cru	2009	200
83	Robardelles, Remoissenet, Premier Cru	2011	150
76	Maison Champy	2009	150
Chassagne-Montrachet			
93	Clos Saint-Jean, Jean-Claude Romanet, Premier Cru	2015	185
89	Les Macherelles, Jean-Marc Pillot, Premier Cru	2013	125
Santenay			
106	Clos Rousseau, Nicolas Potel, Premier Cru	2014	110
110	Champs Claude, Vielilles Vignes, Lucien Muzard & Fils	2012	100
Maranges			
87	La Fussièrre, Bachelet-Monnot, Premier Cru	2015	80
Cote Chalonnaise			
94	Clos Des Myglans, Domaine Faiveley, Premier Cru	2015	95
Bourgogne			
113	Antonin Rodet, Bourgogne	2015	35
99	Château de la Greffière, Bourgogne	2016	50
98	Nicolas Potel, Bourgogne	2015	40
92	Domaine Faiveley, Bourgogne	2015	60

Bin No.		VINTAGE	BOTTLE
Loire Valley			
137	Chinon, Domaine de Pallus, Les Pensées de Pallus	2013	50
121	St. Nicolas de Bourgueil, Yannick Amirault, La Mine	2015	55
Beaujolais			
124	Beaujolais-Villages, Georges Duboeuf	2015	30
118	Pierre-Marie Chermette, Origine	2017	35
117	Saint-Amour, Esprit de Séduction, Pascal Berthier	2013	50
131	Juliéna, Jean-Philippe Granger	2013	45
126	Chénas, Gérard Charvet, Old Vine	2014	45
122	Fleurie, Clos De La Roilette, Alain Coudert	2015	50
125	Chiroubles, Domaine de la Chapelle des Bois, Chantal and Eric Coudert-Appert	2014	50
128	Morgon, Corcelette, Daniel Boulard	2017	60
119	Régnié, Guy Breton	2016	75
130	Régnié, Domaine de Corcelette	2016	50
116	Côte-De-Brouilly, Domaine De La Voûte Des Crozes, Nicole Chanrion	2016	60
Jura			
197	Domaine de la Borde, Arbois, Pupillin	2016	80
Bugey			
192	Thierry Tissot, Mataret, Mondeuse	2013	50
Cahors			
191	Paul Hobbs and Bertrand-Gabriel Vigouroux, Crocus	2014	90
Languedoc-Roussillon			
143	Shatter, Grenache, Orin Swift-Dave Phinney, Joel Gott	2014	50
138	Chateau Haut Gléon, Corbière	2014	70
141	Jean-Louis Tribouley, Les Bacs, Côtes Catalanes, Grenache and Carignan	2015	65
Corsica			
198	Clos Marfisi, Patrimonio, Niellucciu	2015	55

Rhône Valley

Bin No.		VINTAGE	BOTTLE
Northern Rhône			
160	Côte-Rôtie, François Villard, Le Gallet Blanc	2013	95
167	Côte-Rôtie, Cuvée Du Pleassy, Domaine Gilles Barge	2011	150
172	Côte-Rôtie, Cuvée Du Plessy, Domaine Gilles Barge	2015	160
164	Côte-Rôtie, E. Guigal, Brune Et Blonde	2012	150
189	Saint-Joseph, Saint Cosme	2013	100
161	Saint-Joseph, Domaine Blachon	2015	75
168	Saint-Joseph, Louis Cheze	2014	60
171	Hermitage La Chapelle, Paul Jaboulet Aîné	1999	450
185	Hermitage La Chapelle, Paul Jaboulet Aîné	2003	375
190	Hermitage, E. Guigal	2003	355
165	Hermitage, E. Guigal	2015	110
179	Crozes Hermitage, Les Fées Brunes, Jean-Luc Colombo	2016	65
156	Crozes Hermitage, Yann Chave	2016	65
170	Cornas, Domaine Lionnet, Terre Brûlée	2014	120
Gigondas			
153	E. Guigal	2015	80
155	Domaine Gour de Chaulé	2015	85
Châteauneuf-de-Pape			
181	Château De Beaucastel	1995	290
176	Château De Beaucastel	1998	325
188	Château De Beaucastel	1999	300
187	Château De Beaucastel	2000	350
182	Château De Beaucastel	2007	300
184	Domaine Duseigneur, Catarina	2013	90
177	E. Guigal	2015	125
178	Saint Cosme	2013	140
180	Saintes Pierres de Nalys	2016	125
Côtes du Rhône			
159	Bonpas, Ventoux, Boisset	2015	35
166	Coudoulet De Beaucastel	2016	75
173	E. Guigal	2015	40
158	Saint Cosme	2017	45
154	Jean-Luc Colombo, Les Abeilles	2016	40

Italy

Bin No.		VINTAGE	BOTTLE
Piedmont			
38	Barbaresco, Stefano Farina	2011	75
47	Barbaresco, Cascina Delle Rose, Tre Stelle	2012	125
40	Barolo, Osvaldo Viberti	2012	90
28	Barolo, Bovio, Gattera, La Morra	2011	130
46	Barolo, Fontanafredda, Serralunga D'Alba	2014	105
27	Barolo, G.D. Vajra, Albe	2013	90
31	Barbera de Alba, Cascina delle Rose	2015	55
Friuli			
36	Vigneti, Le Monde, Grave	2016	50
Veneto			
2	Amarone Della Valpolicella, Allegrini	2011	165
13	Amarone Della Valpolicella, Corte Fornello	2008	145
37	Amarone Della Valpolicella, Le Ragose	2006	120
22	Amarone Della Valpolicella, Tommasi	2011	150
34	Friularo Di Bagnoli, Il Dominio	2015	50
Tuscany			
7	Costello di Ama, Chianti	2014	60
23	Coronato, Tenuta Dei Pianali, Bolgheri, Toscana	2008	100
35	Sassicaia, Bolgheri, Toscana	2016	415
24	Rigoletto, Montecucco	2014	45
20	Tignanello, Antinori, Toscana	2015	220
25	Brunello Di Montalcino, La Ragnaie	2013	150
Sardinia			
41	Carignano Del Sulcis, Grotta Rossa, Santadi	2015	40
Sicily			
266	Terre Nere, Etna Rosso, Calderara Sottana	2015	125
30	Allegracore, Etna Rosso, Nerello Mascalese	2015	55
43	Hedonis Reserva, Stemmari, Sicilia	2013	75

Bin No.		VINTAGE	BOTTLE
Spain			
39	Faustino, Gran Reserva, Rioja	2005	90
42	Monte Real, Gran Reserva, Rioja	2001	100
26	Urbina, Gran Reserva, Rioja	1994	115
44	Emilio Moro, Ribera Del Duero	2013	60
64	Aalto, Ribera Del Duero	2016	135
6	Síos, Cau Del Gat, Costers del Segre	2012	50
45	Embruix de Vall Llach, Priorat	2014	60
29	Les Senius, Priorat	2010	80

Portugal

12	Gloria Reynolds, Alentejano, São Mamede Hills	2004	155
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Argentina

18	Black Tears Malbec, Tapiz, Mendoza	2013	125
14	Colosso, Vicentin, Mendoza	2013	75
32	Finca Adalgisa Malbec, Lujan de Cuyo, Mendoza	2012	90
17	Luca Syrah, Uco Valley	2014	65
9	Clos de los Siete, Mendoza	2014	45
933	Zolo Malbec, Mendoza	2017	40

Australia

8	Entity Shiraz, John Duval Wines, Barossa	2010	90
1	Kilikanoon, Attunga 1865 Shiraz, Clare Valley	2006	375
4	Penfolds Grange Shiraz, South Australia	2005	875
3	Pikes Eastside Shiraz, Clare Valley	2012	60
5	Two Hands Gnarly Dudes Shiraz, Barossa Valley	2015	80

New Zealand

11	Yealands, Single Vineyard Pinot Noir, Awatere	2014	60
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White Burgundy

Bin No.		VINTAGE	BOTTLE
Chablis			
562	Blanchot, Nicolas Potel, Grand Cru	2015	150
566	Valmur, Stéphanie and Vincent Michelet, Grand Cru	2015	140
558	Les Preuses, Vignoble Damp, Grand Cru	2012	140
547	Troesmes, Michel Larouche, Premier Cru	2015	80
596	Montmains, Jean-Marc Brocard, Premier Cru	2016	75
589	Chablis, Domaine Oudin	2015	65
912	Chablis, William Fevre	2017	55
Corton-Charlemagne			
553	Domaine Michel Voarick, Grand Cru	2016	360
Meursault			
555	Blagny, Remoissenet, Premier Cru	2011	200
559	Les Charmes, Chanson, Premier Cru	2013	250
571	Meursault, Clos Du Cromin, Bitouzet-Prieur	2014	150
557	Meursault, Les Meix Chavaux, Sébastien Magnien	2011	120
568	Meursault, Louis Jadot	2016	135
573	Meursault, Pierre André	2008	125
Puligny Montrachet			
575	La Clavoillon, Domaine Leflaive, Premier Cru	2015	360
584	Les Folatières, Joseph Drouhin, Premier Cru	2014	190
561	Les Pucelles, Paul Pernot, Premier Cru	2015	250
577	Les Referts, Bachelet-Monnot, Premier Cru	2014	220
567	Puligny-Montrachet, Bachelet-Monnot	2014	150
551	Puligny-Montrachet, Louis Latour	2015	145
Saint-Aubin			
556	Les Champlots, Pascal Clément, Premier Cru	2015	120
549	Domaine Patrick Miolane	2015	75
Chassagne-Montrachet			
548	Chassagne-Montrachet, Louis Jadot	2016	140
579	Chassagne-Montrachet, Louis Latour	2015	140

White Burgundy- *continued*

Bin No.		VINTAGE	BOTTLE
Chalonnaise and Mâconnais			
593	Rully, Maison Champy	2014	65
588	Viré-Clessé, Domaine Pascal Bonhomme	2017	50
576	Mâcon-Verzé, Domaine Leflaive	2015	80
609	Mâcon-Village, Maurice Martin	2014	45
582	Pouilly Fuissé, Domaine De La Chapelle	2016	75
618	Pouilly Fuissé, Nicolas Potel	2013	65
919	Pouilly Fuissé, Marie Antoinette, Vincent	2016	60
611	Saint-Véran, Domaine Des Maillettes	2013	45
585	Bourgogne Blanc, Domaine Leflaive	2015	135

White Bordeaux

Bin No.		VINTAGE	BOTTLE
Sauternes			
642 ½	Château D'Yquem, Lur-Saluces, Sauternes, Premier Cru	1996	325
647 ½	Château Filhot, Sauternes, Premier Cru	2011	75
649 ½	Château Guiraud, Sauternes, Premier Cru	2003	150
648 ½	Château Rieussec, Sauternes, Premier Cru	2003	125
Bordeaux Blanc			
636	Château Malartic Lagraviere, Pessac-Léognan	2013	150
633	Château Carbonnieux, Pessac- Léognan	2014	100
631	Château La Rame, Bordeaux	2018	45
634	Château Parenchère, Bordeaux	2016	40

Loire Valley Whites

622	Muscadet Sèvre et Maine, Château De La Ragotière, Vallet	2014	55
639	Coteaux Du Layon Chaume, Domaine Du Petit Métris	2011	80
587	Pouilly-Fumé, De Ladoucette	2015	100
603	Sancerre, La Grande Châtelaine, Joseph Mellot	2013	95
597	Sancerre, Chêne Marchand, Pierre Morin	2016	75

Loire Valley Whites- continued

Bin No.		VINTAGE	BOTTLE
602	Sancerre, La Chatellenie, Joseph Mellot	2017	60
601	Sancerre, Pascal Jolivet	2017	50
911	Sancerre, Domaine des Cotes Blanches	2017	50
608	Vouvray, Champalou	2016	50
623	Vouvray, Monmousseau	2016	35

Rhône Valley Whites

546	Condrieu, E. Guigal	2013	135
554	Vin de Pays, Julien Pilon, Millesime, Voignier	2015	65
565	Saint-Joseph, Ro-Rée, Louis Cheze	2015	80
572	Châteauneuf-de-Pape, Domaine Jean Royer	2016	85
916	Tavel, Château D'Aqueria, Rosé	2017	50
550	Tavel, Domaine Corne-Loup, Rosé	2016	50
613	Méditerranée, Cape Bleue, Jean-Luc Colombo, Rosé	2017	50
599	Côtes Du Rhône, Domaine de la Janasse, Rosé	2017	40
598	Côtes Du Rhône, La Redonne, Jean-Luc Colombo	2016	50
574	Côtes Du Rhône, E. Guigal	2015	35
619	Côtes Du Rhône, Saint Cosme	2015	55

Provence/ Languedoc

627	L'Argentier Old Vine Rosé, Languedoc	2017	35
626	Triennes Viognier, Sainte Fleur, Provence	2016	45
616	Clos Cibonne, Rosé of Tibouren, Cru Classe	2016	60
607	Le Clos Peyrassol, Cotes de Provence	2017	90

Alsace

635	Albert Boxler, Gewurztraminer Reserve	2014	100
637	Albert Mann, Gewurztraminer	2016	60
620	Domaine Maurice Schoech, Harmonie "R"	2009	115
600	Trimbach Pinot Gris, Vendanges Tardives, Sweet	2000	145
592	Trimbach Riesling	2014	45

Bin No.		VINTAGE	BOTTLE
Germany			
621	Joh. Jos. Prum, Riesling Kabinett, Mosel	2016	80
614	Joh. Jos. Prum, Riesling Spatlese, Mosel	2016	100
629	Prum, Urziger Wurzgarten, Riesling Kabinett, Mosel	2009	90
652	Peter Lauer, Unterstenberg, Grosse Lage, Saar, Mosel	2016	85
954	Stein, Weihwasser, Riesling Feinherb, Mosel	2017	40
651	Stein, Palmberg, Riesling Feinherb, Mosel	2015	60
612	Eva Fricke, Riesling Trocken, Rheingau	2016	50
643	J.B. Becker, Riesling Spatlese Trocken, Rheingau	1990	100
641	Seehof, Riesling Kabinett, Morstein, Rheinhessen	2017	45
624	Koehler-Ruprecht, Riesling Spatlese Trocken, Pfalz	2011	80
Austria			
630	Herman Moser, Grüner Veltliner, Gebling, Kremstal	2015	45
644 ½	Hôpler Eiswein, Burgenland, Austria (375 ml)	2015	125
638 ½	Hôpler Beerenauslese, Burgenland, Austria (375 ml)	N.V.	75
605	Stift Klosterneuburg, Pinot Blanc, Junhern	2014	65
Italian Whites			
905	Moscato, Villa Pozzi, Terre Siciliane	2017	30
545	Piedmont, La Scolca, Gavi	2013	100
544	Alto Adige, Vorberg, Pinot Bianco Riserva	2013	75
532	Venezia Giulia, Jermann, Pinot Grigio	2014	70
955	Valdadige, San Giuseppe, Pinot Grigio	2016	35
542	Colli Orientali del Friuli, Guerra Albano, Pinot Grigio	2014	45
908	Venezia Giulia, Bertani, Pinot Grigio	2018	40
907	Veneto, Santi Sortesele, Pinot Grigio	2016	40
541	Bucci, Verdicchio dei Castelli di Jesi	2016	60
524	Cervaro della Sala, Antinori	2011	100
537	Greco di Tufo, Macchialupa	2012	50
646	Fiano di Avellion, Rocca Del Principe	2016	45
531	Fiano di Sicily, Cometa, Planeta	2015	90
Spain			
628	Fillaboa, Alvarinho, Rías Baixas	2015	50
528	Mar De Frades, Albariño Atlantico, Rías Baixas	2016	55

Bin No.		VINTAGE	BOTTLE
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Argentina

776	Hand of God, Mendoza, Viognier-Roussanne-Marsanne	2012	75
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Australia

523	Nine Vines Moscato, South Eastern Australia	2018	30
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New Zealand

786	Capitello Sauvignon Blanc, Marlborough	2015	45
794	Crossings Chardonnay, Awatere Valley, Marlborough	2012	40
906	Echo Bay Sauvignon Blanc, Marlborough	2017	40
792	Mt. Beautiful Riesling, North Canterbury	2014	60
773	Pyramid Valley Semillon, Hille Vineyard Marlborough	2007	50
779	Te Koko Sauvignon Blanc, Cloudy Bay, Marlborough	2012	130
781	Whitehaven Sauvignon Blanc, Marlborough	2017	40

South Africa

808	Iona Sauvignon Blanc, Elgin Valley	2016	45
803	Limestone Hill Chardonnay, Unwooded, Robertson	2017	40

Bin No.		Bottle	Glass
Port			
306	Broadbent Vintage Port 2007		12.50
309	Ferreira Old Tawny 20 yr.	150	15.50
317	Fonseca Bin 27	40	7.50
321	Gould Campbell, 1975	160	
322	Gould Campbell, 1985	150	
305	Sandeman Founders Reserve	45	8
303	Sandeman Imperial Tawny 20 yr.	120	12.50
312	Ferreira L.B.V. 2012	75	9.50
302	Taylor Fladgate, 1997	225	
301	Warre's Otima 10 yr. Tawny	50	9
Madeira			
319	Broadbent Reserve, 5 Years Old	60	8.50
318	Rainwater, Sandeman	50	7.50
Aperitifs			
	Campari		8
	Dubonnet Blanc		7.50
	Dubonnet Rouge		7.50
	Fernet Branca		7.50
	Lillet Blanc		7.50
	Lillet Rouge		7.50
	Martini & Rossi Vermouth Blanc		7.50
	Martini & Rossi Vermouth Rouge		7.50
Sherry			
	Alfonso, Oloroso Seco, Gonzalez Byass		7.50
	Del Duque, Amontillado Viejo, Gonzalez Byass		12.50
	Drysack Sweet Old Oloroso, Gonzalez Byass		7.50
	Harvey's Bristol Cream, Gonzalez Byass		7.50
	Matusalem, Oloroso Dulce Viejo, Gonzalez Byass		12.50
	Nectar, Pedro Ximenez, Dulce, Gonzalez Byass		7.50
	Solera 1847 Cream, Gonzalez Byass		7.50
	Tio Pepe, Palomino Fino, Gonzalez Byass		7.50

	Glass
Absinthe	
Absente, French Absinthe	12.50
Kubler, Swiss Absinthe Superieure	12.50
Legendre Herbsaint	10.50
Lucid, Absinthe Superieure	10.50
Pernod, Absinthe Superieure	14.50
Armagnac	
Larressingle V.S.O.P.	8.50
Calvados	
Boulard du Pays D'Auge, Grand Solage	8.50
Brandy	
Laird's Rare Apple Brandy	8.50
Cardenal Mendoza, Solera Gran Reserva, Jerez	8.50
Eau de Vie	
Framboise, Trimbach	8
Kirsch, Trimbach	8
Cognac	
Remy Martin Louis XIII	300
Hennessey Paradis	115
Remy Martin X.O.	40
Hennessey X.O.	45
Martell Cordon Bleu	35
Martell V.S.O.P.	9
Courvoisier V.S.O.P.	10
Hennessey V.S.O.P.	17
Remy Martin V.S.O.P.	11

	Glass
Cordials	
Amaretto Di Saronno	8
Anisette Marie Brizzard	8
B & B	8
Baileys Irish Cream	8
Barenjager	8
Benedictine	8
Chambord	8
Chartreuse (Green & Yellow)	8
Cointreau	8
Crème de Cacao (Dark or White)	8
Crème de Menthe (Green or White)	8
Drambuie	8
Frangelico	8
Galliano	8
Grand Marnier	8
Grand Marnier, Cuvee Du Centenaire 100yr	25
Grappa	12
Herbsaint, Veritas	8
Jagermeister	8
Kahlua	8
Liquore Strega	8
Midori	8
Nocello, Walnut Liqueur	8
Ouzo	8
Pama Pomegranate Liqueur	8
Parfait Amour	8
Peach Schnapps	8
Pernod	8
Prunelle	8
Rumple Minze Schnapps	8
Sambuca	8
Sambuca Black	8
Tia Maria	8
Tuaca	8

Glass**Bourbon**

Basil Hayden's	9.75
Blantons	16.00
Bookers	17.00
Buffalo Trace	8.00
Bulleit	8.00
Bulleit Aged 10 Years	12.50
Eagle Rare Single Barrel	8.50
Elijah Craig 12yr. Small Batch	8.00
Four Roses Small Batch	9.00
Gentleman Jack	8.75
Jack Daniels Black	8.00
Jack Daniels Single Barrel	12.50
Jack Daniels Sinatra	40.00
Jim Beam Black	8.00
Jim Beam Single Barrel	8.50
Knob Creek Small Batch Aged 9 years	9.00
Knob Creek Single Barrel Aged 9 Years	11.50
Makers Mark	9.00
Makers 46	10.00
Old Charter 8 yr.	8.00
Old Grand Dad	8.00
Old Taylor 6 yr.	8.00
Southern Comfort	8.00
Wild Turkey 101	8.00
Wild Turkey Rare Breed	8.50
Woodford Reserve Distiller's Select	8.50
Woodford Reserve Double Oaked	14.50

Canadian Whiskey

Canadian Club	8.00
Crown Royal	8.50
Crown Royal XR	25.00
Forty Creek Barrel Select	8.00
Seagrams 7	8.00
Seagrams V.O.	8.00

Rye Whiskey

Bulleit Rye Whiskey	8.00
Knob Creek Rye Whiskey	9.00
Old Overholt Rye Whiskey	8.00
Sazerac Rye Whiskey	9.50

Glass**Scotch**

Black & White	8.00
Chivas Regal	9.50
Chivas Regal Gold Signature 18 yr.	18.50
Cutty Sark	8.00
Dewars	8.00
Dewars 12 yr.	9.50
Famous Grouse	8.00
J & B	8.00
Johnnie Walker Black 12 yr.	10.00
Johnnie Walker Blue	70.00
Johnnie Walker Gold	27.00
Johnnie Walker Green	14.50
Johnnie Walker Red	8.00
Pinch	11.00

Single Malt Scotch

Auchentoshan Three Wood, Lowland Single Malt	18.00
Balvenie, Speyside Single Malt 12 yr.	18.00
Balvenie, Speyside Single Malt 15 yr.	30.00
Balvenie, Speyside Single Malt 17 yr.	37.00
Balvenie, Speyside Single Malt 21 yr.	40.00
Bowmore, Islay Single Malt 15yr.	18.25
Dalwhinnie, Highland Single Malt 15 yr.	16.75
Glenfarclas, Highland Single Malt 12yr.	15.50
Glenfiddich, Speyside Single Malt 12 yr.	11.00
Glenfiddich, Speyside Single Malt 15 yr.	17.50
Glenfiddich, Speyside Single Malt 18 yr.	29.75
Glenlivet, Speyside Single Malt 12 yr.	9.50
Glenlivet, Speyside Single Malt 15 yr. French Oak Reserve	20.25
Glenlivet, Nadurra Speyside Single Malt 16yr	20.75
Glenlivet, Speyside Single Malt 18 yr.	31.50
Glenlivet, Speyside Single Malt 21 yr.	69.25
Glenmorangie, Highland Single Malt 10 yr.	11.00
Highland Park, Island Single Malt 12 yr.	15.75
Highland Park, Island Single Malt 15 yr.	24.25
Laphroaig, Islay Single Malt 10 yr.	13.25
Macallan, Highland Single Malt 12 yr	18.75
Macallan, Highland Single Malt 15 yr.	32.50
Macallan, Highland Single Malt 18 yr.	70.00
Macallan, Highland Single Malt 25 yr.	400.00
Oban, Highland Single Malt 14 yr.	21.75

Glass**Irish Whiskey**

Bushmills Irish Whiskey	8.00
Jameson Irish Whiskey	8.00
Redbreast Irish Whiskey	17.50
Tullamore Dew	8.00

Vodka

Absolut	8.00
Belvedere	8.50
Effen & Effen Cucumber	8.00
Chopin	9.50
Ciroc	11.50
Double Cross	11.50
Finlandia	8.00
Grey Goose	9.00
Ketel One	8.50
Pearl & Pearl Pomegranate	8.00
Rain	8.00
Russian Standard	8.00
Sky	8.00
Stoli Ohranj, Razberi, Blueberi, Vanil, & Peachik	8.00
Stolichnaya	8.00
Stolichnaya Elit	12.50
Three Olives Chocolate	8.50
Tito's	8.00
Van Gogh Double Espresso, & Van Gogh Acai-Blueberry	8.50

Gin

Beefeater	8.00
Bombay	8.00
Bombay Sapphire	9.00
Boodles	8.00
Citadelle	8.00
Hendrick's	9.00
Nolet's Dry Gin	9.00
Plymouth	8.00
Tanqueray	8.00
Tanqueray 10	9.00

Glass**Rum**

10 Cane, Trinidad	9.50
Appleton Estate Reserve, Jamaican	8.50
Bacardi 151, Puerto Rican	8.00
Bacardi Select, Puerto Rican	8.00
Bacardi Gold, Puerto Rican	8.00
Bacardi Superior (Light) Puerto Rican	8.00
Bayou Rum, Silver & Spiced	8.00
Captain Morgan Spiced, Puerto Rican	8.00
Gosling Black Seal, Bermuda	8.00
Malibu	8.00
Mount Gay, Barbados, West Indies	8.00
Myers's Original Dark, Jamaican Rum	8.00
Old New Orleans, Crystal, Amber, & Cajun Spice	8.00
Pyrat XO Reserve, Caribbean	9.50
Ron Zacapa Solera Gran Reserva, Guatemala	13.00
Zafra, Master Reserve 21yr, Panama	10.50

Cachaca

Leblon, Natural Cane Cachaca, Brasil	8.50
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Tequila

Cruz Añejo	12.50
Cruz Reposado	12.50
Cruz Silver	12.50
Herradura Añejo	9.50
Herradura Reposado	15.25
Herradura Silver	16.00
Gran Patron Platinum	47.25
Patron Añejo	14.25
Patron Reposado	13.00
Patron Silver	12.00
Tres Agaves Añejo	9.50
Tres Agaves Reposado	9.00
Tres Agaves Silver	8.00

BOTTLED BEER

Imported

Bass Pale Ale	5.75
Beck's	5.00
Beck's N/A	5.00
Chimay Ale, Pères Trappistes	16.25
Corona Extra	5.50
Dos Equis Lager Especial	5.50
Duvel, Belgian Golden Ale	13.25
Guinness Stout	6.25
Heineken	5.50
Kronenbourg 1664	6.50
New Castle Brown Ale	6.00
Stella Artois	6.00

Domestic

Abita Amber	6.00
Abita Big Easy IPA	6.00
Batture, Second Line Brewing Company	6.25
Blue Moon	6.00
Budweiser	4.50
Bud Light	4.50
Commotion APA	6.50
Coors Light	4.50
Crispin Apple Cider	7.00
Dixie	5.75
Michelob Ultra	5.50
Miller Lite	4.50
NOLA Blonde Ale	6.25
Shiner Bock	6.00
Southern Drawl Pale Lager	6.50



Antoine's Restaurant
Since 1840

*Sunday
Brunch Menu*

CLASSIC COCKTAILS

Sazerac

New Orleans oldest cocktail, from the 1840's. Sazerac Rye Whiskey, a little sugar, and New Orleans' own Peychaud's Bitters with a hint of Herbsaint. - 9.50

Pimm's Cup

Pimm's No. 1 with lemon juice, sugar, and ginger ale, with a slice of cucumber. Light and refreshing. - 8.50

French 75

The original recipe from Maxim's of Paris. Made with Gin, Triple Sec, fresh lemon juice, and lots of Champagne. - 10

Side Car

From England in the 1920's. Made with Brandy, Triple Sec, lemon juice and a little sugar. It is served straight up in a sugar-rimmed glass. - 9.50

Ramos Gin Fizz

Huey Long's favorite drink, made with Gin, cream, lemon juice, orange flower water, egg white, and topped with a splash of soda. - 12.50

Champagne Cocktail

One cube of sugar, a few dashes of Peychaud Bitters, and Champagne, with a twist of lemon. - 8.50



PREMIER WINES BY THE GLASS

FROM ANTOINE'S WINE CELLAR



RED

Syrah, Jean-Luc Colombo, Crozes Hermitage	2015	14.00
Cabernet Sauvignon, B Side, Napa Valley	2014	14.00
Cabernet Sauvignon, Decoy, Duckhorn Vineyards, Sonoma	2014	13.50
Bordeaux, Château De Cruzeau	2012	15.50
Meritage, Paraduxx, Duckhorn Vineyard, Napa Valley	2013	15.50
Merlot, Emmolo, Napa Valley	2014	15.50
Pinot Noir, Nicholas Potel Bourgogne, Burgundy	2013	12.50
Gamay, Georges Duboeuf, Morgon, Beaujolais	2011	9.00
Malbec, Zolo, Mendoza, Argentina	2015	10.50
Pinot Noir, J. Wilkes, Santa Maria Valley	2013	14.00
Grenache, Sforzando, Santa Ynez Valley	2012	12.00

WHITE

Chardonnay, Keenan, Spring Mountain District, Napa Valley	2014	15.50
Chardonnay, Sonoma-Cutrer, Russian River Ranches	2014	12.50
Chardonnay, Waterbrook, Columbia Valley	2015	8.50
Chardonnay, William Fevre, Chablis, Burgundy	2015	14.50
Chardonnay, Marie Antoinette Pouilly-Fuissé, Burgundy	2014	15.50
Sauvignon Blanc, Duckhorn, Napa Valley	2015	14.50
Sauvignon Blanc, Pascal Jolivet, Sancerre	2015	15.50
Sauvignon Blanc, Echo Bay, Marlborough	2015	10.50
Pinot Gris, Moises, Wahle Vineyards, Willamette Valley	2014	12.50
Pinot Grigio, Santi, Sortesele	2015	10.50
Riesling, Stein, Mosel	2015	12.50
Rosé of Pinot Noir, Balletto, Russian River Valley	2016	13.50
Moscato, Terra d'Oro, California	2015	8.50

Full Wine List Available Upon Request

SPARKLING

Brut, Gruet, New Mexico	N.V.	12.50
Monmousseau, Loire Valley	N.V.	9.00



BEERS & WATERS



Domestic

Abita Amber, Abita Big Easy IPA, Blue Moon, Budweiser, Bud Light, Commotion APA, Coors Light, Michelob Ultra, Miller Lite, NOLA Blonde Ale, O'Doul's N/A, Port Orleans Riverfront Lager, Port Orleans Storyville IPA, Second Line Batture, Shiner Bock, Southern Drawl Pale Lager

Sparkling Waters

Mountain Valley, Pellegrino, Perrier

Imported

Bass Pale Ale, Beck's, Beck's N/A, Chimay Ale -Pères Trappistes, Corona Extra, Duvel - Belgian Golden Ale, Guinness Stout, Heineken, Kronenbourg 1664, New Castle Brown Ale, Stella Artois

Stilled Waters

Evian, Mountain Valley



HORS D'OEUVRES

(APPETIZERS)



Huitres en Coquille à la Rockefeller

Louisiana gulf oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in 1889. – 8 (serving of 3)

Pommes de Terre Soufflées

The classic Antoine's fried puffed potatoes. – 8

Crevettes Rémoulade

Chilled Louisiana gulf shrimp served in Antoine's rémoulade dressing. – 13

Chair de Crabes Ravigote

Lump crabmeat served chilled in a creamy créole mayonnaise dressing. – 21

Escargots à la Bordelaise

Snails basted and baked in a red wine and garlic sauce, crowned with a mixture of cheeses and French bread crumbs. – 14

Champignons Fourvés à la Chair de Crabes Sauce Hollandaise

Mushrooms stuffed with lump crabmeat filling, sprinkled with a light cheese and French bread crumbs, baked in a casserole, and topped with Antoine's rich hollandaise sauce. – 11



POTAGES

(SOUPS)



Potage Alligator au Sherry

A well-seasoned sherry wine-laced, alligator bisque. – 9 / 10

Bisque d' Ecrevisses

Louisiana crawfish reduced to a thick, rich, and well-seasoned soup. – 9 / 10

Gombo Créole

A classic preparation of rich Louisiana gumbo with blue crabs, oysters, and gulf shrimp. – 9 / 10



SALADES



Salade de Laitue au Roquefort

Antoine's greens, cherry tomatoes, shaved carrots, chopped walnuts, golden raisins and crumbled roquefort topped with a vinaigrette dressing. – 10



OMELETTES



Omelette à la Chair de Crabes

Crabmeat omelette topped with Antoine's créole tomato sauce. – 26

Omelette aux Fromage

Cheese omelette topped with Antoine's créole tomato sauce. – 16

Omelette de Crevettes

Shrimp omelette topped with Antoine's créole tomato sauce. – 22

*Egg entrées served with a side of fried asparagus. No substitutions.
One complimentary mimosa with purchase of egg entrée.*



TRADITIONAL BRUNCH



Oeufs Benedict

Poached eggs over baked ham served topped with Antoine's rich hollandaise sauce. – 18

Oeufs Florentine

Poached eggs on a bed of creamed spinach topped with hollandaise sauce and served au gratin. – 18

Oeufs Sardou

Poached eggs over steamed artichoke bottoms topped with hollandaise sauce. – 20

*Egg entrées served with a side of fried asparagus. No substitutions.
One complimentary mimosa with purchase of egg entrée.*



POUR LE PEU CEUX

(For the little ones)



Pain Perdu

Antoine's version of French toast topped with powdered sugar and fruit. – 9

Poulet Frits

Fried chicken breast strips with Brabant potatoes. – 13



ENTRÉES



Filet de Gulf Poisson Amandine

Fried filet of gulf fish du jour with toasted sliced almonds and a hot butter meunière sauce. – 28

Grillades et Grits

Medallions of veal in a rich onion, tomato, and red wine sauce served with creamy buttered grits. –22

Gâteaux de Crabs aux Horseradish

Two grilled crab cakes topped with a creamy créole horseradish sauce. – 27

Veau à la Sauce Crabe Champignons Hollandaise

Pannéed veal topped with lumped crabmeat and mushrooms topped with Antoine's rich hollandaise sauce. – 30

Huitres en Brochette au Rice

Pilaf Oignan

Fried Louisiana oysters and bacon with garlic Beurre Blanc sauce served over onion rice pilaf. – 22

Porc Grille à la Sauce Porto Apple

Center cut pork loin, grilled and served with a port apple reduction and Brabant potatoes. – 26

Crevettes et Grits

Louisiana gulf shrimp sautéed in a garlic tomato sauce served with creamy buttered grits. – 26

Petit Filet de Boeuf Marchand de Vin aux Champignons

Petite tenderloin of beef with Antoine's famous red wine sauce and sliced mushrooms. – 35

*Entrées served with a side of fried asparagus. No substitutions.
One complimentary mimosa with purchase of entrée.*



LEGUMES

(VEGETABLES)



Epinards Sauce Crème

Spinach in a light cream sauce with onion, garlic and romano cheese baked in a casserole. – 8

Pommes de Terre Brabant

Diced fried potatoes served with melted butter. – 7



DESSERTS



Omelette Alaska Antoine

Antoine's very special dessert, filled with vanilla ice cream with pound cake on the bottom and egg white meringue on top flambayed on the outside to perfection. The presentation of Baked Alaska is for two – 19

(Order at commencement of dinner)

Meringue Glacée au Chocolat

Vanilla ice cream on a lightly toasted meringue shell draped with chocolate fudge sauce and toasted chopped almonds. – 8

Pêche Melba

Candied peach slices, vanilla ice cream, raspberry sauce, and toasted chopped almonds. – 9

Gâteau au Chocolat d'Yvonne

Rich chocolate layer cake with a raspberry base. – 11

Pudding de Pain de Noix de Pécan

A cinnamon, golden raisin and pécan bread pudding topped with a rum sauce. – 9

Crème Renversée au Caramel

Caramel custard served with fresh berries. – 8

Gateau de Fromage Grand'mere

A creamy cheesecake topped with a cinnamon strawberry sauce. – 9

Fraise à la Crème

Fresh strawberries with cream and mint. – 8

Café Brulot Diabolique

Antoine's creation of a hot spiced coffee flamed at your table with brandy.

– 10 per person *(minimum of two)*



CAFÉ ET THÉ

(Coffee and Tea)



Café / Café Décaf

Antoine's dark French roast. – 5

Café au Lait

French roast coffee with hot milk. – 5

Thé

Hot tea. – 4

ANTOINE'S PRIVATE DINING

Planning an Event?



14 dining rooms

4-700 guests

In-house private dining coordination

Weddings - Reunions - Corporate Parties

Custom menus

ANTOINE'S 175TH ANNIVERSARY CELEBRATION BOOK



Looking for more history & recipes?

Celebration Book available for purchase

Ask your server today

or

Order online at our gift shop

antoines.com/store



There is only one Antoine's.

It has become as much a part of New Orleans as Jackson Square and Saint Louis Cathedral. A restaurant that has been operated continuously by the same family, since 1840.

Antoine's has seen the history of New Orleans through the Civil War, World Wars I and II, the Great Depression, epidemics and storms.

It all started when Antoine Alciatore arrived from Marseilles, France, in 1840, and became immediately a culinary notable in New Orleans. He was eighteen years old. Young Antoine had been apprenticed, since the age of eight, to the Great French Chef, Collinet, of the Hotel de Noailles in Marseilles. His parents' wavering fortunes as cloth merchants required that the young boy learn a trade and help the family himself.

By the time he left France, Antoine had served kings and royalty, and the aristocracy of that country, but the voice of opportunity in the new America cried louder than all else. He followed that call and it took him to New Orleans.

Before Antoine arrived here, the meals served at any public table were simple, boiled or roasted meat, fowl and fish. Sauces were largely non-existent and haute cuisine preparations virtually unknown here.

Antoine changed that. He took the bounty of products available in Louisiana and worked his own culinary magic, inventing constantly, to develop a cuisine that was uniquely his and has since been adopted by the citizens of New Orleans as their common right. Antoine was the first to serve visitors such New Orleans culinary treasures as Chicken Créole, Crayfish Étouffée, and Shrimp Rémoulade. He created his own masterpieces that have remained with us always: Crayfish Cardinal, Shrimp Marinière, Pompano en Papillote, and Chateaubriand Colbert. The names of his dishes tell a history of the great chefs of France as well as foreshadow those of New Orleans who would follow and his descendants continued the process. His son Jules created such unique offerings as Oysters Bienville, Foch and Rockefeller. Yes, Oysters Rockefeller was invented here, and only here is the original recipe served, a family recipe that has been kept a secret to this day.

Relax. Enjoy yourself. Be at home here. As it has been for many generations of New Orleanians and travelers, Antoine's can be your dining room in New Orleans.



Antoine's Restaurant

713 Saint Louis Street

New Orleans, Louisiana 70130

504-581-4422 • www.Antoines.com • 504-581-4044



facebook.com/antoinesrestaurant



[antoinesnola](https://www.instagram.com/antoinesnola)



[antoinesNOLA](https://twitter.com/antoinesNOLA)



pinterest.com/Antoines184012218

Suggested Vendor's List

Photographers

Elizabeth Dondis
504-621-1414
elizabeth@elizabethdondis.com
www.elizabethdondis.com

Alexander Barkoff
504-250-4139
abarkoff@cox.net
www.alexanderbarkoff.com

Audio Visual

Video Ventures
Roxanna Lantz
504-486-1000
504-813-6935
videoventures@bellsouth.net

Insight Events
Chris Burke
504-259-4163
insightnola@gmail.com
www.insightnola.com

ABC Computer
Nolan Buckner
504-833-5233
504-858-9253
www.abccomputerrental.com

Florists

Fat Cat Flowers
504-486-8580
www.fatcatflowers.com

Meade Wenzel
504-289-9883

The Plant Gallery
504-488-8887
www.theplantgallery.com

Musicians

Jimmy Maxwell
504-391-9810
www.jimmymaxwell.com

The Storyville Stompers Brass Band
504-650-2339
www.storyvillestompers.com

JAZZMAN Entertainment
Jerry Embree
504-529-9626
www.jazzman.com

Bakeries

Bittersweet Confections
504-523-2626
www.bittersweetconfections.com

Haydel's Bakery
Dave Haydel
504-837-0190
800-442-1342
www.haydelbakery.com

Swiss Confectionery
504-522-7788
www.swisscakes.net