



THE GOURMET SOCIETY

A dinner club of gourmets and cosmopolites. Six or seven dinners per season at different selected dining places. Membership open to all who have palates esthetically sensitive to good food and drink, and who have imagination enough to cherish the gourmet tradition. Dues \$5.00 per year. Office, Beaux Arts Studios, 80 West 40th Street, New York. Telephone: Pe 6-0067

Date:

February 5, 1940 (same date that the New Orleans Mardi Gras reaches its peak)

Speaker:

BEN LUCIAN BURMAN, famous author of "Steamboat 'Round the Bend", etc. Stories of old New Orleans and the Mississippi.

M E N U

SHRIMPS IN CRACKED ICE

Bread and Butter Pickles

CRAB AND OYSTER GUMBO
(made with New Orleans oysters)

Southern "Shortnin" Bread -- New Iberia Corn Bread

Celery

Olives

POMPANO EN PAPILOTES

(world-famous Creole gourmet specialty, originated by Antoine's of New Orleans, now celebrating its 100th anniversary)

Buttered Rice Louisianne - Tomatoes L'Aigre-Douces

Port Alba Persimmon Salad

CREOLE RUM CAKE

COFFEE

CHABLIS WINE

Place:

SAZARAC NEW ORLEANS RESTAURANT, 112 GREENWICH STREET

Presiding:

J. GEORGE FREDERICK, PRESIDENT

MENU DETAIL

"MARDI GRAS"- Tonight in New Orleans the famous Mardi Gras comes to its peak. It is an authentic offspring of Lupercalian, Saturnalian and Bacchanalian festivals of pagan Rome, and has been celebrated in Louisiana since 1699. We celebrate in sympathy.

SHRIMPS. - In New Orleans homes the preferred hord'ouvres are fine fresh shrimps, ice cold, served in a dish of cracked ice, from which all help themselves. Shrimps in this manner are most surprisingly delicious.

CRAB AND OYSTER GUMBO. - When you eat a real Creole gumbo you are dining upon one of America's most notable, popular and original gourmet contributions to the world. The Indians developed the gumbo powder from dried sassafras leaves; the Creoles perfected it. This particular gumbo, of both crab and oysters, is the prince of them all. The oyster and crab liquors, as well as the gumbo spice, are responsible for the magnificent taste of this gumbo. The gumbo file powder is never cooked, but added just before serving.

POMPANO EN PAPILOTES. - This notable dish was originated by the famous Antoine's Restaurant in New Orleans (now celebrating its 100th year) and gourmets all over the world acclaim it. Pompano is called "the finest fish that swims" and is brought to us from the Gulf of Mexico, baked in seafood-mushroom truffles-white wine sauce in a closed parchment paper container, to hold the delectable taste.

BREADS, SALAD AND VEGETABLES are prepared in unique Creole cookery ways (recipes on request)

CREOLE RUM CAKE. - An old Creole recipe is followed for this excellent dessert specialty.

