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LiveToEatNOLA.com

“New Orleans is a city that is defined by its history, culture and cuisine. To me, “We Live to Eat” means paying homage to our heritage and tradition through food. That is reflected in the Galatoire’s menu, which has remained relatively unchanged during its 105 years of business. That’s what makes our restaurant so special and unlike any other in the city.”

-Chef Brian Landry

WE LIVE TO EAT DINNER DATE: AUGUST 19, 2010

GALATOIRE’S

PEI mussels in sweet corn nage
2008 Albariño “Ca’ del Solo Estate Vineyard,” Monterey County

Seared Yellowfin Tuna
watermelon and tomato gazpacho
2007 Vin Gris “Vin Gris de Cigare”, Monterey County

Boudin Stuffed Pork Chop
Swiss chard; sun dried cherry and pork jus
2005 Syrah “Bien Nacido Vineyard,” Santa Maria Valley

Granny Smith Apple Financier
2006 Roussanne “Le Vol Des Anges (Sweet Wine of the Earth),”
“Beeswax Vineyard,” Arroyo Secco

\$75 per person
plus tax & gratuity

For reservations, please contact Christi Gaudet at 504-525-6022

Galatoire’s
209 Bourbon Street
New Orleans, LA 70130