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More of a Great Thing: Galatoire's to Open Second Location in Baton Rouge, La.

BATON ROUGE, Louisiana, November 16, 2005 --- On **November 28, 2005**, **Galatoire's**, New Orleans' century-old, world famous eatery, will open the doors on a second location at **17451 Perkins Road in Baton Rouge**, and a new era for the family that has owned and operated Galatoire's in New Orleans for five generations.

"The addition of a Baton Rouge location has been under consideration for several years," said Melvin Rodrigue, chief operating officer of Galatoire's. "The Katrina disaster simply pushed us to act. "The Galatoire family has partnered with Rodrigue, the general manager of Galatoire's New Orleans, in the new venture, to be called **Galatoire's Bistro**.

Galatoire's Bistro will feature many of Galatoire's signature dishes, such as **Shrimp Rémoulade, Trout Meuniere Amandine, Oysters en Brochette, Seafood Stuffed Eggplant, Broiled Pompano Meuniere,** and **Turtle Soup au Sherry**.

"Galatoire's Bistro will share some of Galatoire's classic attributes but we also want it to have its own identity," said Justin Frey, a great great nephew of Jean Galatoire, Galatoire's founder. "The new restaurant will have a slightly more casual feel than its venerable New Orleans counterpart." Frey will serve as General Manager of Galatoire's Bistro.

Items unique to the Galatoire's Bistro menu include a **Charcuterie Plate** featuring country style pates and sausages, **Traditional French Onion Soup au Gratin, Roast Duck a l'Orange with Roasted Parsnips, Bronzed Gulf Shrimp with Roasted Garlic Hollandaise, Grilled Salmon with Oysters Poached in Cream and wilted Spinach, Poisson Provençal, and Grilled Veal Chop with Roasted Shallot & Lardon Demi-Glace**.

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Ross Eirich, Galatoire's executive chef of five years, will oversee the kitchen staffing and training to ensure that the high standards the Galatoire family has always demanded will be upheld in both of their restaurants. Chef Eirich will return to the New Orleans kitchen when the restaurant reopens.

The decor will feature classic Southern ceiling fans, plantation shutters, and iconic black and white photographic images of New Orleans by Louis Sahuc.

Upon opening, the restaurant will serve dinner only. Beginning Monday, December 12, lunch will also be served. Luncheon hours are 11:30 a.m. - 2:30 p.m. Dinner will be served from 5 - 10 p.m. The bar will serve continually from 11:30 a.m. - 10 p.m. Galatoire's Bistro will be open seven days a week. The dress code is business casual.

"It is our family's desire that Galatoire's Bistro in Baton Rouge will be received by the families of Baton Rouge and the surrounding area in the same manner that our family's flagship restaurant has been received over the ages by generations of New Orleans families. We want to be a part of the making of memories in this community, too," Frey said.

The year 2005 has been a very significant one for the Galatoire family. In addition to Hurricane Katrina's strike to New Orleans and the resulting temporary closing of the French Quarter restaurant (to be followed by the opening of Galatoire's Bistro), the restaurant celebrated 100 years of family business. During its centennial year Galatoire's commemorative cookbook (***Galatoire's Cookbook***, Random House) was published and the restaurant was the recipient of the James Beard Foundation's 2005 San Pellegrino Outstanding Restaurant Award. The award is the culinary industry's highest honor.

Galatoire's New Orleans, 209 Bourbon St., is expected to open by the beginning of January, 2006.

For more information, please call Galatoire's Bistro at 225.753.4864.

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