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Antoine's Announces National Oysters Rockefeller Day *Legendary dish to be celebrated annually in New Orleans on January 10*

NEW ORLEANS (December 5, 2016) – Antoine's Restaurant in New Orleans has been a bastion of traditional French-Creole cuisine, and it is renowned internationally for creating the world-famous dish of Oysters Rockefeller. To officially commemorate this extraordinary culinary delicacy, Antoine's is pleased to announce that the legendary mollusk dish has been granted its very own commemorative day by the [National Day Calendar](#). National Oysters Rockefeller Day will be officially recognized on January 10 of each year beginning in 2017.

"The Oysters Rockefeller recipe my great grandfather Jules created has stood the test of time and remains incredibly popular across the world," said Antoine's fifth-generation CEO and Proprietor Rick Blount. "We know Jules would be very happy that his contribution to the culinary realm is receiving its own special day and we look forward to officially celebrating his legacy and that of my entire family each year."

Details for the restaurant's celebration of Oysters Rockefeller Day in New Orleans will be released in early January.

Oysters Rockefeller was invented in 1899 by Jules Alciatore, the son of the restaurant's namesake founder Antoine Alciatore, and the recipe was pioneering in the art of cooked oysters. At the end of the 19th century there was a shortage of snails coming in from Europe to New Orleans, and Jules identified a locally sourced replacement – oysters.

In creating the dish, Jules combined a savory, buttery sauce with succulent green vegetables, producing such richness that he named it after one of the wealthiest men in the United States, John D. Rockefeller. While its namesake reportedly despised the affiliation, Oysters Rockefeller is widely considered one of the greatest culinary creations of all time, with the recipe remaining a closely-guarded family secret. Copied by chefs around the world, Antoine's original recipe does not contain spinach like most imitation recipes include today. Antoine's estimates having prepared Oysters Rockefeller more than 4.5 million times since its introduction.

Beyond being known as the birthplace of Oysters Rockefeller, the legendary New Orleans restaurant is the oldest continuously-operating restaurant in the country and remains owned by the same family that founded it nearly two centuries ago. The restaurant celebrated its 175th anniversary in 2015 and continues to serve as a New Orleans cooking landmark for generations of locals and visitors who return time and again.

Antoine's, a traditional French Creole fine dining establishment since 1840, is the oldest family-owned, continually operating restaurant in the United States. It is located at 713 St. Louis Street in the historic New Orleans French Quarter. For more information, visit our website at www.antoines.com, like us on Facebook [here](#), follow us on Instagram [here](#), or call us at 504-581-4422 to make reservations if you prefer the phone to [Open Table](#).

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