



Eat out more and live to the fullest.
LiveToEatNOLA.com

"New Orleans cooking is the only urban cuisine indigenous to America, we live to eat & to preserve our beautiful & tasty heritage. Far more than eating for sustenance we savor our city, it's culture, music & food! And yes, it's all intertwined as that common thread that ties us together, we revel in our food, po boys to pommes soufflé." - Chef John Besh

WE LIVE TO EAT DINNER DATE: AUGUST 26, 2010

AUGUST

warm salad of tête du veau
with crispy sweet breads and petite herbs
Macabeo, Parellada & Xarel-Lo, Juvé Y Camps, "Reserva," San Sadurni d'Anoia,
Penedès, Spain, 2005

gulf shrimp dumplings
heirloom tomatoes and pineapple broth
Chardonnay, Albert Bichot "Clos de L' Eglise," Macon Village, Burgundy, France 2008

Mangalitsa cochon de lait
McEwen grits and purple plums
Pinot Noir, Kenneth Volk Vineyards "Aqua pumpkin,"
Santa Barbara County, California, 2008

Vanilla bean angel food cake
local seasonal fruit and lemon curd
Moscato, Elio Perrone "Sourgal," Asti, Piedmont, Italy, 2009

\$50 per person
Plus tax and gratuity

Reservations required.

Restaurant August
301 Tchoupitoulas Street
New Orleans, LA 70130

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