

BOUCHERIE

1506 South Carrollton Ave. New Orleans, La.

New Year's Eve Four Course Prix Fixe Menu

\$80 per person
\$40 wine pairing (optional)

1st Course

Caramelized Satsuma & Sesame Baklava
with Charred Foie Gras

2nd Course

Beurre Fondue Poached Lobster
with Crab Fat Indian Corn Grits

3rd Course

Choice of

Dry Aged Wagyu Beef Short Rib
with Pommes Dauphine,
Wood Charred Garlicky Broccoli Rabe
& Sauce Béarnaise

Or

Seared Escolar
with Sautéed Swiss Chard & Oyster Mushrooms,
Turnip Puree & Brandied Peppercorn Jus

4th Course

Café Brulot Brûlée
with Satsuma Snow

Optional Wine Paring

(TBA; but here's some of what we're thinking about so far)

Lambrusco (Italian Sparking Red Wine)
Anjou or Beaujolais / Gamay
Jura / Savignin
Oregon / Pinot Noir
Champagne / Blanc de Blanc or Rosé
Oloroso Sherry

Executive Chef Nathaniel Zimet

General Manager James Denio

Bar Manager Jordan Odom

Champagne Curated By Michael Knisley

Events Coordinator Amanda Cronin

www.boucherie-nola.com

@boucherienola

Jeannette

8115 Jeannette Street. New Orleans, La.

2nd Annual New Year's Eve Eight Course Champagne Paired Prix Fixe Menu

\$200

Formal Attire

Deeper menu descriptions & champagne
selections to follow in the coming weeks

1st

Cured Black Turkey Charcuterie

Assemblage

2nd

Sweetbreads

Rosé

3rd

King Crab

Blanc de Blanc

4th

Foie Gras

Assemblage

5th

Suckling Pig

Blanc de Blanc

6th

Dry Aged Beef Wagyu

Blanc de Noir

7th

Brûlée

Vintage

8th

Chocolate Mousse

Demi-Sec

Jeannette, our special event space sits inside
of the old Boucherie location at

8115 Jeannette Street, NOLA.
Private, Catered & Special Events.
504.862.5514

www.bubblyotheque.com

@bubblyotheque

@jeannettenola