

Jeannette

Brewed Here Cooked Here

Thursday Dinner Series, February 16th 2017

Welcome Beer

Southern Prohibition

Hattiesburg, Mississippi

Black Saison

1st Course

Fried Duck Tenders

Curried Duck Bolognese,

Farmers Market Gardiniere

Great Raft Brewery

Shreveport, Louisiana

Grace & Grit. Double IPA

2nd Course

Roasted Kale, Aged White Cheddar,

Toasted Walnut Oil, Pine Nuts,

Garlic Buttered Bread Crumbs,

Kumquat Agrodolce

Parish Brewery

Broussard, Louisiana

Envie. Pale Ale

3rd Course

Piety Braised Lomo

NOLA Brewery

Piety. Cherry Sour Ale

4th Course

Cane Syrup Braised Pork Tenderloin,

Root Vegetables

Second Line Brewery

New Orleans, Louisiana

Alright, Alright, Alright. Imperial Rye IPA

5th Course

Beef Prosciutto Debris,

Wood Charred Shiitake Mushrooms,

Rice Pudding En Croute

Gnarly Barley Brewery

Hammond, Louisiana

Imperial Korva Milk Porter

6th Course

Assorted Mignardise

Great Raft

Shreveport, Louisiana

Rum Barrel Aged Old Mad Joy Porter

BOUCHERIE

Brewed Here

Cooked Here

Beer Dinner

\$75

Six Courses

Seven Beers

Good Folks

Limited Seating

Call Or Email

For Reservations

Dinner Starts at 7pm.

Boucherie

1506 South Carrollton Ave.

New Orleans, La. 70118

504-862-5514

Jeannette

8115 Jeannette Street.

New Orleans, La. 70118

www.boucherie-nola.com

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[@bourreenola](https://twitter.com/bourreenola)

Executive Chef Nathaniel Zimet

General Manager James Denio

Bar Manager Jordan Odom

Events Coordinator Amanda Cronin

Private Dining & Special Events: