

# BOUCHERIE

1506 South Carrollton Ave. New Orleans, La.

New Year's Eve 2017  
Four Course Prix Fixe Menu

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

*We've Yet to Determine Our Wine Selections.  
The Pairings Listed  
Are A Window Into Our Thought Process.*

## 1st Course

Crudo  
Caviar, Scarlett Frill, Puffed Sorghum, Satsuma

Paired with:  
Champagne, Sicilian White,  
Canary Island White,  
or Dry Hungarian Furmint

## 2nd Course

Foie Gras, Granny Smith Apple,  
Roasted Butternut Squash,  
Hazelnut Brown Butter

Paired with:  
Cru Beaujolais, Red Burgundy,  
Alsatian White or German Rhone Kabinett

## 3rd Course Choice of

Grilled Wagyu Beef, Chermoula, Jeweled Rice  
Crepe, Lacinato Kale & Pink Peppercorn Jus

Paired with:  
Red Burgundy, California Portuguese Varietals,  
or White Burgundy

Or

Monkfish, Lemongrass Consommé,  
Baby Carrots & Bok Choy,  
Sea Urchin-Persimmon "Hot Ice Cream"

Paired with:  
Viennese Field Blend, Riesling or Pinot Gris

## Dessert

Aged Goat's Cheese Bucheron Beignet,  
Kumquat & Local Honey

Paired with:  
Oloroso or Amontillado Sherry

Executive Chef Nathaniel Zimet  
Chef de Cuisine Nat Carrier  
General Manager James Denio

[www.boucherie-nola.com](http://www.boucherie-nola.com)  
@boucherienola

For Reservations Call: 504.862.5514

# Jeannette

8115 Jeannette Street. New Orleans, La.

New Year's Eve 2017  
Nine Course Champagne Paired Prix Fixe Menu  
\$200

1<sup>st</sup>

Caviar,  
Brown Butter Brioche & Potato Tartlet  
With Deviled Egg Creme Fraîche

Veuve Fourny,  
Blanc de Blancs Brut 1er Cru, Vertus

2<sup>nd</sup>

Trio of Raw Oysters

Barrat-Masson Fleur de Craie Brut,  
Viillenauxe-la-Grande

3<sup>rd</sup>

Cured Wild Duck Breast  
& Savory Sorghum Crispy Treat

Marguet Shaman "12"  
Extra Brut Grand Cru, Ambonnay

4<sup>th</sup>

Seared Foie Gras "Dirty Rice" Risotto  
& Confit Parsnip Pureé

H. Goutorbe Cuvée Prestige Brut 1er Cru, Aÿ

5<sup>th</sup>

Diver Scallop & Louisiana Citrus

Vazart-Coquart, Reserve Blanc de Blancs  
Brut Grand Cru, Chouilly

6<sup>th</sup>

Charred Hamachi & Kaffir Lime Kosho

Huré Freres, Invitation Brut, Ludes

7<sup>th</sup>

Seared Wagyu Beef & Steak Frites

Jean Vesselle 2006  
Coteaux Champenois, Bouzy

8<sup>th</sup>

Cheese Course With Persimmons

Etienne-Doué Selection, Aube

9<sup>th</sup>

Chocolate

Ayala Rose, Aÿ

Champagne Curated By Michael Knisley

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Jeannette, Our Special Event Space,  
Exists Inside The Old Boucherie Location