

## **Ingenuity and Classic Elegance Reign at August**

A special occasion calls for a reservation at a special restaurant. White tablecloths, lush interior, antique décor. Oh, yes. And a menu featuring dishes that speak to all the senses on a level that you may begin to ponder the legalities and social ramifications of courting an inanimate object. Lest you think I exaggerate, you could utilize your preferred search engine and punch in “Restaurant August reviews,” but I’ll sum it up for you; one does not simply *dine* at August.

Since 2002, Chef John Besh’s flagship restaurant has consistently turned out dishes in which the beauty rivals the palatability. Under the direction of Chef de Cuisine Michael Gulotta, guests are treated to contemporary French fare with surprising appearances from other regions. The Chappapeela Farms Duck and Pork Dumplings, accompanied with curried sweet corn, heirloom peppers and okra resting in a coconut milk broth, possesses sweet and spicy flavors evoking both Indian and Asian influences. And like the duck raised on the aforementioned Amite, Louisiana farm, many of the ingredients Chef uses are locally sourced.

Food alone does not make the experience when it comes to fine dining and August delivers on all fronts. Sitting in the main dining room, the walls and floors rich with history, crystal chandeliers gleaming, and strangers passing by the windows on Tchoupitoulas, the guest knows that to say they *only* dined at August is an understatement.

### RECOMMENDED DISHES (menu changes seasonally)

- Handmade Potato Gnocchi, tossed with sweet blue crab and black truffle
- Salad of Local Watermelon and Peaches, with an intense house smoked lamb bacon and herbed yogurt
- Grilled Lemonfish, with fig BBQ and house cured Vietnamese sausage
- Chocolate Chess Pie, with Valrhona feuilletine and peppermint ice cream

### BEST DRINKS (wine list varies)

- The official cocktail of New Orleans, the Sazerac
- Jasmine Cocktail – champagne, Koval Jasmine Liqueur, Peychaud’s Bitters, lemon twist
- Elio Perrone Moscato d’Asti Sourgal, 2011

### HIGHLIGHTS

- Gorgeous surroundings and elegant service without the pretense
- A dessert menu crafted by pastry chef Kelly Fields that complements the talents and technique of Chef de Cuisine Michael Gulotta
- An intimate bar greets you at the entrance, prompting guests to arrive early for their reservation to enjoy a signature cocktail

### GOOD TO KNOW

- The Tasting of Farmers Market Vegetables is perfect for vegetarians, and a steal at \$60 per person (\$90 with wine pairing)
- During lunch hours, August offers a 3-course Prix Fixe menu for only \$20.12 (rising in price one cent every year)
- Street parking is less of a hassle during evening service hours, but there are several parking lots in the vicinity