

AUGUST AT LUNCH

TO BEGIN:

wild mushroom tart with buntnerfleisch and herb salad 7.00

roasted oysters with a horseradish brioche crust 6.50

house-smoked salmon and crawfish potato salad 6.00

fresh goat cheese, Serrano ham and frisée lettuce
with lavender grilled figs 7.00

Alain Assaud's "soupe de poisson" with garlicky croutons,
rouille and emmentaler 4.00/cup or 7.00/bowl

fresh market soup 3.00/cup or 5.00/bowl

"love letters" with lobster and 5 minute tomatoes

TO CONTINUE:

jumbo shrimp and scallops with semolina gnocchiette
and wilted broccoli raab 14.00

grilled buster crab sandwich with a cup of
Alain Assaud's "soupe de poisson" 14.00

pan roasted sea bass
on olive oil and dill whipped potatoes 15.00

pizza with aged goat cheese, white truffle and prosciutto 12.00

my grandmother's herb roasted chicken 12.00

crispy veal with house-made noodles tossed with lemon,
crème fraîche and crab meat 17.00

cassoulet of duck, boudin noire and fresh bacon 15.00

slow cooked beef short ribs, whipped potatoes,
braised greens and horseradish jus 12.00

local yard egg and smoked salmon omelet
with fresh cheese mousse, fennel and fries 10.50

Restaurant AUGUST

301 Tchoupitoulas Street

New Orleans, Louisiana 70130

Housed in a renovated 18th century building, Restaurant AUGUST has been restored to its original grandeur, preserving its Old World architecture & integrity. Restaurant AUGUST is in the historic warehouse district just blocks from the French Quarter. Chef John Besh, one of *Food and Wine Magazine's* best new chefs in 1999, prepares contemporary French cuisine with an emphasis on ingredients indigenous to Louisiana. Restaurant AUGUST is the premiere food and wine experience of New Orleans with exceptional service and atmosphere.

Lunch: Monday through Friday 11:00-2:00

Dinner: Monday through Saturday 5:30-10:00

Lounge: 11:00-'till

Chef's tasting menu available

Reservations are recommended

Complementary valet parking available for lunch and dinner

Private room available for parties of 20 to 100

Dress is upscale casual

Restaurant AUGUST

301 Tchoupitoulas Street

RESERVATIONS

504.299.9777

FAX

504.299.1199

A sampling of Restaurant AUGUST menus

AUGUST AT DINNER

TO BEGIN:

"BLT" – buster crabs, lettuce and heirloom tomatoes 7.00

house-smoked salmon, caviar and a potato chive blintz 7.50

smoked foie gras, foie gras in baumkuchen,
terrines of foie gras and Moulard duck breast 15.00

Gnocchi, crab and truffle 9.00

Alain Assaud's "Soupe de Poisson" with rouille,
garlicky croutons and emanthaler 7.00

Fresh market soup 6.00

sour cherry tapenade, Serrano ham,
goat cheese and frisée 7.50

"Salade August" with candied pumpkin seeds
and Valdeon blue cheese 5.00

young mâche leaves tossed with a warm bacon vinaigrette
and croutons 8.00

TO CONTINUE:

crispy roast duckling with rice wine and plums 24.00

herb roasted organic chicken and wild mushrooms 17.00

rare seared tuna, prosciutto, green lentils and grilled chicory 26.00

pan roasted skate on a ragout of wild mushrooms
and heirloom potatoes with sauce vert 22.00

escolar with lobster-whipped potatoes
and bouillabaisse reduction 25.00

crispy seared sea bass on smoked porcini
with oxtail jus 25.00

prime filet of beef, with marrow and tomme de savoie potatoes 28.00

American lamb rack & tenderloin, with soft polenta,
Pecorino and rapini 26.00

grilled venison loin over parsley root purée with bread gnocchi
and sour cherries 29.00

AUGUST DESSERTS

John's favorite farmstead cheeses 8.00

Crème brûlée with tart berries and cat tongues 6.50

Fresh fruit tossed in jasmine tea with angle cake
and lemon verbena sorbet 5.50

Chocolate torte, kirschwasser sorbet and
brandy-soaked cherries 7.50

Rustic apple & macadamia nut tart with sangria sorbet 7.00

House-made sorbets and ice creams 4.50

Goat's milk cheesecake with rosemary ice cream and
bee pollen 6.00

Brendan's bread pudding, vanilla, almonds and
Irish whiskey ice cream 6.00

WINES BY THE GLASS

CHAMPAGNE

1998 Schramsberg Rose, Napa Valley 11.50

Duval-Leroy Brut, non-vintage 9.75

Moët & Chandon Brut Impérial, non-vintage 14.00

WHITE WINE

2001 Whitehaven Sauvignon Blanc, New Zealand 8.00

1999 Helmut Mathern Riesling Kabinett, Germany 6.50

2000 Cartlidge & Browne Chardonnay, California 7.00

1999 Côtes-du-Rhône Viognier, St. Estève d'Uchaux 7.50

1999 Bourgogne Blanc, Marc Colin 11.00

1998 Chalk Hill Chardonnay, Sonoma 12.00

RED WINE

1996 Rioja Reserva, Coto de Imaz, Spain 7.00

1998 Château Blason D'Issan, Margaux 10.00

1999 Merryvale Cabernet Sauvignon, Napa Valley 11.00

2000 Spy Valley Pinot Noir, New Zealand 9.50

1998 Shooting Star Syrah, Lake County 8.50

1998 Geyser Peak Merlot, Sonoma 7.50