

# Restaurant August

301 Tchoupitoulas St 70130-2408 · +15042999777 · Updated: Jan 14, 2026

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## COLD APPETIZERS 5

<b>bluefin tuna crudo</b>	<b>\$23.00</b>
louisiana citrus, passion fruit, mirliton	
<b>torchon of foie gras</b>	<b>\$34.00</b>
Louisiana strawberries, Grand Marnier, brioche	
<b>spiny lobster</b>	<b>\$32.00</b>
Hakurei turnips, saffron, chervil	
<b>field pea salad</b>	<b>\$18.00</b>
finger lime, tabasco pepper mash, country ham	
<b>royal red shrimp ravigtoe</b>	<b>\$24.00</b>
baby mustard greens, cane vinegar, purple sword celtuce	

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## HOT APPETIZERS 5

<b>gnocchi "black and blue"</b>	<b>\$28.00</b>
black truffles, jumbo lump blue crab, parmesan	
<b>crispy p&amp;j oysters</b>	<b>\$26.00</b>
silver queen corn, andouille, ramps	
<b>escargot &amp; black trumpet mushrooms</b>	<b>\$24.00</b>
potatoes, leeks, croutons	
<b>coal-roasted iberico secreto</b>	<b>\$28.00</b>
beluga lentils, mountain rose apple, celeriac	
<b>chestnut mushroom radiatore</b>	<b>\$24.00</b>
duck egg, pecorino, duck fat pangrattato	

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## ENTREE 5

<b>gulf fish Pontchartrain</b>	<b>\$48.00</b>
shrimp, lump crabmeat, wild mushrooms, sauce bernaise	
<b>imperial wagyu Manhattan strip</b>	<b>\$62.00</b>
Evangeline sweet potatoes, blackberries, oxtail terrine	

<b>Duck Three Ways</b>	<b>\$48.00</b>
bayou cora grits, foie gras, confit, chanterelles, cherry bounce	
<b>pan-seared striped bass</b>	<b>\$48.00</b>
blackened oyster, cardoon, bacon, fine herbs	
<b>kohlrabi almondine</b>	<b>\$36.00</b>
cippolini onions, haricot verts, marcona almonds	

## CHEF'S TASTING MENU 6

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### fruits de mer

red snapper "courtbouillon," jumbo lump crab, tomato, fennel & apalachicola oyster, celery mignonette, sea beans

### oxtail ravioli

coal roasted turnips, black winter truffle

### pan seared striped bass

celery root, fumet, paddlefish caviar

### roasted venison chop

cippolini onion, black trumpet mushroom, venison

### tête de moine cheese

figs, persimmon

### sweet potato creme brulee

blood orange sorbet

## DESSERT 4

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<b>Pumpkin Mille Feuille</b>	<b>\$14.00</b>
puff pastry, banana, pumpkin whipped ganache, honey	
<b>fig sticky toffee pudding</b>	<b>\$14.00</b>
bourbon toffee sauce, orange, malted milk ice cream	
<b>earl grey pavlova</b>	<b>\$14.00</b>
granny smith apples, pistachio, whipped buttermilk	
<b>august candy bar</b>	<b>\$14.00</b>
cashew hazel caramel, miso mousse, coconut sorbet	

## SPECIALTY COCKTAILS 5

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<b>August's Old Fashioned</b>	<b>\$18.00</b>
duck fat washed Four Roses bourbon, housemade bitters	
<b>Les Trois</b>	<b>\$18.00</b>
armagnac, calvados, cognac, blanc vermouth, maple	

<b>Pamplemousse Fumé</b>	<b>\$18.00</b>
tequila, grapefruit, mezcal, tobacco bitters	
<b>Toujours Rosé</b>	<b>\$18.00</b>
bluecoat gin, meletti amaro, rosé brut, lime	
<b>Creole Sour</b>	<b>\$18.00</b>
mount gay black barrel rum, blood orange, basil, egg white	

## CLASSIC COCKTAILS 3

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<b>Manhattan</b>	<b>\$28.00</b>
widow jane applewood rye, carpano antica formula	
<b>Sazerac</b>	<b>\$28.00</b>
pierre ferrand 1840 cognac, peychaud's bitters, absinthe	
<b>Vesper Martini</b>	<b>\$28.00</b>
no. 3 london dry gin, don ciccio & figli aperitivo bianco, lemon twist	

## SPIRIT FREE 2

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<b>Tonique de Jardin</b>	<b>\$14.00</b>
grapefruit, kaffir lime, tonic	
<b>Mint Condition</b>	<b>\$14.00</b>
seedlip grove 42, passion fruit, mint	

## BEERS 6

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<b>Paradise Park Lager, Urban South Brewery</b>	<b>\$6.00</b>
new orleans, la	
<b>Brewers Bridge Saison, Brasserie Dupont</b>	<b>\$12.00</b>
Tourpes, Belgium	
<b>Cidre Gold, Aval</b>	<b>\$12.00</b>
bretagne, france	
<b>Kronenbourg 1664 Lager</b>	<b>\$8.00</b>
obernai, france	
<b>Ghost in the Machine, Parish Brewing Co.</b>	<b>\$8.00</b>
broussard, la	
<b>Duchesse De Bourgogne, Brouwerij Verhaeghe</b>	<b>\$16.00</b>
vichte, belgium	

## WINES BY THE GLASS 23

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<b>Champagne Diebolt-Vallois Blanc De Blancs</b>	<b>\$30.00</b>
extra brut, a cramant, france, nv	
<b>Champagne Laurent Perrier</b>	<b>\$25.00</b>
la cuvee brut, tours-sur-marne, france, nv	
<b>Prosecco</b>	<b>\$16.00</b>
ca vittoria, brut, conegliano-valdobbiadene, italy, nv	
<b>Cremant d'Loire</b>	<b>\$15.00</b>
Charles Bove, Brut Rose, Touraine, Loire Valley, France, NV	
<b>Sauvignon Blanc</b>	<b>\$20.00</b>
Pierre Morin, Sancerre, Loire Valley, France, 2022	
<b>Melon De Bourgogne</b>	<b>\$14.00</b>
domaine branger muscadet sur lie, loire valley, france, 2021	
<b>Arneis</b>	<b>\$16.00</b>
"Perste", Marco Bonfante, Piedmont, Italy 2021	
<b>Trebbiano Ansonica/Vermintino/Malvasia</b>	<b>\$16.00</b>
Fonterenza Bianco, Tuscany, Italy, 2021	
<b>Chenin Blanc</b>	<b>\$17.00</b>
domaine de la racudrie, vouvray, loire valley, france, 2021	
<b>Timorasso</b>	<b>\$20.00</b>
La Spinetta, Piccolo Derthona, Piedmont, Italy 2022	
<b>Chardonnay</b>	<b>\$20.00</b>
Louis Jadot, Chablis, Burgundy, France 2022	
<b>Chardonnay</b>	<b>\$18.00</b>
Calera, Central Coast, California 2021	
<b>Gamay</b>	<b>\$12.00</b>
louis jadot, beaujolais, burgundy, france, 2021	
<b>Gamay/Cabernet Franc/Malbec</b>	<b>\$14.00</b>
Le Grand Ballon, Loire Valley, France 2021	
<b>Syrah/Grenache/Cinsault/Mourvedre</b>	<b>\$13.00</b>
Château Sainte Eulalie, Minervois Languedoc, France 2021 Organic	
<b>Pinot Noir</b>	<b>\$16.00</b>
brave cellars, "Road Not Taken," momtazi vy. willamette valley, oregon, 2017	
<b>Pinot Noir</b>	<b>\$28.00</b>
Jean-Jacques girard, sauvigny-les-beaune, burgundy, france, 2020	
<b>Gamay</b>	<b>\$18.00</b>
Domaine Pascal Granger Cru Beaujolais Juliéas, Burgundy, France, 2018	

<b>Cabernet Franc</b>	<b>\$18.00</b>
Château du Petit Thouars, L' Epée, Chinon, Loire Valley, France, 2018	
<b>Grenache/Syrah</b>	<b>\$18.00</b>
Domaine chamfort Rasteau, Rhone Valley, France 2018	
<b>Merlot/Cabernet Sauvignon</b>	<b>\$18.00</b>
chateau les grands chenes, medoc, france, 2018	
<b>Syrah/Cabernet Sauvignon/Petit Verdot/Malbec/Merlot</b>	<b>\$14.00</b>
Martue La Mancha, Spain 2021 Vegan	
<b>Cabernet Sauvignon</b>	<b>\$27.00</b>
duckhorn vineyards, napa valley, 2019	

## AFTER DINNER COCKTAILS 3

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<b>Irish Coffee</b>	<b>\$18.00</b>
barrel aged irish whiskey, coffee, earl grey cream	
<b>August's Carajillo</b>	<b>\$18.00</b>
house infused vanilla bourbon, espresso	
<b>Banana Brûlée</b>	<b>\$18.00</b>
banana liqueur, bourbon, amaro	