THE AMERICAN SECTOR

CHEF JOHN BESH

DINNER WITH A CURATOR

Tom Czekanski presents "Thinking Outside the Box: German Problem Solving in WWII"

"Oktoberfest" Menu

1st Course

Duck Bratwurst Sliders, Onion & Fennel Choucroute, Creole Mustard

Brooklyn Brewery Sorachi Ace

or

Pastrami Spring Rolls, Local Plum Chinese mustard

Abita Brewery Purple Haze

2rd Course

Braised Veal Shanks, Potatoes, Turnips, Red Cabbage, Fresh Horseradish

Covington Brewery "Oktoberfest"

or

Mangalitsa Pork Wienerschnitzel, Spaetzel, Brussels Sprouts, Wild Mushrooms

NOLA Brewery Hopitoulas

Or

Roasted Parmesan Crusted Sablefish, Sunchoke puree, Blue Crab Fondue

LA 31 Brewery Biere Pale

3rd Course

"Black Forest Cake"

Dixie Voodoo Lager

WWII

THE NATIONAL WWII MUSEUM

NEW ORLEANS