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Restaurant Guide

Jolie's Louisiana Bistro's new kitchen king

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Written by: [Anna Purdy](#)
Monday, 14 February 2011

Manny Augello is the new executive chef of [Jolie's](#), a locally owned restaurant named for the famous work by artist George Rodrigue. Open just a few years, the restaurant is already a mighty contender with more seasoned establishments, and that's likely to grow under Augello's focus.

"We have preached local seasonal. Now we are actually walking the walk more than ever before. We are currently working with over a dozen local farms and on the look out for even more. The big picture is to use only local sources for all of our perishables," Augello said in our interview. Jolie's is the only "trained gluten-free kitchen in the entire Gulf South," continues Augello, and "we are the only true charcuterie program in the entire west Louisiana." Augello is a second generation chef, growing up in his parents' restaurant, and his method is the cooking style cucina povera that believes the dining experience truly begins with attaining locally sourced food and minimizing fanfare and flash to emphasize great tastes and textures.

Farmers, artisans or another business that offers locally sourced fare and wishes to be considered part of Jolie's menu can contact chef Manny Augello at 504-2382 or info@jolieslouisianabistro.com. There is also a [contact form](#) on Jolie's Louisiana Bistro's site. Currently Jolie's works with more than a dozen farms and it is looking for more.

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written by [Geoff Daily](#), February 15, 2011
This is a huge boon for Jolie's and for Lafayette. Manny is not just a top-flight chef, he's also an all-around great guy. His charcuterie is to die for, and we love making a meal out of their bar snacks, charcuterie, and cheese plates. And don't miss Manny's turtle soup! To make matters worse, Luke Tullos is bartending there and throwing down some amazing drinks. So needless to say, Jolie's is our favorite restaurant in Lafayette! And if you're looking for some culinary delights, then get yourself over there to join me!

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comfort food



written by Milton , February 15, 2011
Manny Augello + Luke Tullos?!? gaddamn, this is one hell of a combo. no one in Lafayette will be able to compete with this duo.

...
written by Dr.Northsidian Shotgun , February 18, 2011
Ga " His Charcuterie is to die for, " hummm, ah okay ?
" Dude, I like to watch this dude sashay across the room, at Jolie's. Recommended, by Dunkin Dailey, Eh ?

...
written by Dr.Northsidian Shotgun , February 18, 2011
I personally experienced the worst god awful assault of my taste buds in all of my entire life, from the preparation of one Escargoe's appetizer choice from Jolie's. I never thought that a food dish at a such a highly praised nouveau modo restaurante, could traumatize the taste glands, to the excess level which I experienced, on the other hand, methinks, Jolie's table fare cannot be, equaled by any other restaurante in this area.

...
written by Milton , February 19, 2011
Northsidian, the old chef is no longer with this place. dishes such as the escargoe were his sorry attempt at nouveau french food. this is a new era at this restaurant, as most dishes have been made better and new menus are shortly to come out. you should give it another go soon. and ask for these guys when you go, they'll be pleased to sit and chat with you.

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