



# Macaroni Kid™ Lafayette



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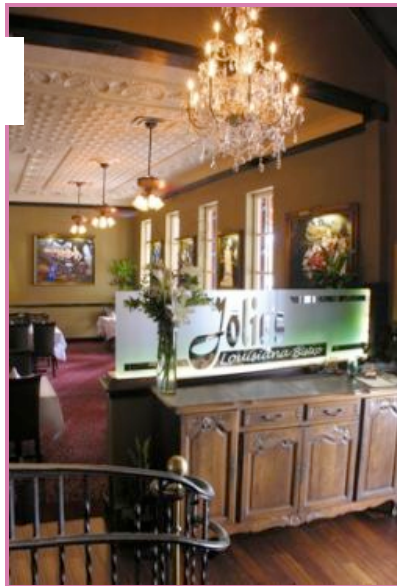
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## Jolie's Louisiana Bistro: Seasonal Farm-to-Table

Opportunity to truly eat local and be supremely impressed!

Like Manny Augello, Marguerite Constantine and one other person like this.



My family and I had the distinct pleasure of being the guests at [Jolie's Louisiana Bistro](#). After the warmest of greetings from the hostess, we were immediately struck by the beauty and ambiance of the cozy, yet refined, restaurant. Romantically lit, it was easy to appreciate the grand wrought iron stair and crystal chandelier in the foyer, intricately carved bar, and antique ceiling tiles. The walls were adorned by work by world-renowned artist and Acadiana native, George Rodrigue.

We were promptly seated and then treated to the culinary masterpieces of Sicilian-born and Louisiana-raised, Executive Chef Manny Augello. Most appropriate for this Macaroni Mom, the first side we tried was smoked gouda mac & cheese. Our server told us it was the best we'd ever try, and he was

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right on point. It was absolutely delightful with a perfected, creamy sauce. As easy and tempting as it would have been to make a meal of the macaroni alone, there were many more delightful dishes on the way. A roasted oyster trio offered the classic Bienville and Rockefeller along with a seafood-stuffed Jolie which happened to be my favorite. The "Cochon de Lait" was really fun and featured fried pork rillettes over Carolina caviar, a delicious cold bean salad.

Special mention is due Chef Manny's fried local green tomatoes. OMG! I had absolutely no idea fried green tomatoes could be so good and, despite my proclivity to have very vivid dreams, I honestly couldn't have dreamed them up any better! I was inclined to ask and informed that he uses a special secret to get the batter to stick. I just want to know how he got the crust so crispy and perfectly browned while the green tomato on the inside stayed refreshingly cool. It was such a treat for the taste buds that it is on my "definitely, without-a-doubt must return and order again" list.

The New Orleans Style BBQ shrimp featured crustaceans caught in Delcambre and, fortuitously, is served with peasant bread that can be used to sop up the Abita beer reduction. The biggest surprise for me was the rabbit stew. I think I may have tried rabbit once before in my life. I'm not opposed to the idea, but was never inclined to pick it out on the menu because I hadn't been exposed to it much over the course of my lifetime. Well, that's officially a thing of the past. Jolie's prepares a wonderful rabbit stew served in a little crock with homemade buttermilk dumplings on top. It was absolutely out of this world.

Without reservation, I would suggest the prosciutto salad which features house-cured duck and fresh WesMar chevre. Jolie's offers a grilled flatbread adorned with duck confit, described as a house made cracklin, and an organic yard egg from [Gotreaux Farms](#). It was totally unique and immensely enjoyable, as was the pickle plate featuring the rarely paired watermelon rinds and okra.

The most appealing aspect about the food proudly prepared and served at Jolie's is that it's local. Being that over eighty percent of that which is plated comes from local, Louisiana farmers, you know that it is fresh. That's why their menu changes with the season, explained Manny. Rather than their restaurant requesting out-of-season produce, for instance, he changes the menu according to what is available and can be provided naturally and locally. Not only does it taste better, it is a healthier option that gives the consumer the comfort of knowing that they are supporting our local agricultural industry. The concept makes sense to me and "feels right," and my toddler described the food as being "nummy-num, Mommy" which roughly translates to "this is a



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phenomenal, exquisite feast – thank you!”

For Executive Chef Aguello, fine foods are a family affair. His father was a well-known chef in New Orleans and all of his siblings work in the industry, except for one brother who earned his medical degree. He enjoys working with his wife, Abi, at Jolie’s, because it affords him more time with her. Manny is the proud father of a beautiful 10-month-old baby girl. Their family practices the farm-to-table approach at home, and Abi even teaches baby food making classes. Little Amelie’s favorite dish? Rabbit liver pate, of course!

The most impressive part of our entire experience was the enthusiasm with which Manny spoke. He knows food and blends flavors masterfully, as is evidenced by his beautiful, delicious dishes. Jolie’s is one of only five restaurants that enable one to [reserve a table online via Open Table](#), and I, without hesitation, suggest that you do just that. In the meantime, if you’re interested in supporting local farmers and sharing healthy food with your family, check out the list of [Jolie’s local, organic, and artisan suppliers](#) found on the second page of their menu.

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