



**Sustainable Seafood Dinner Series Presented by
Audubon's Gulf United for Lasting Fisheries (G.U.L.F.) Chef Council**
June 1, July 13, and August 10, 2017

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(New Orleans, La.) - Renowned chefs from the Gulf region will share their passion for local, sustainable seafood at Audubon Nature Institute's second annual Summer of Sustainability dinner series launching on Thursday, June 1, at 6:30 p.m. and continuing through August. Tickets are going fast! [Click here for more information and to purchase tickets.](#)

"The first dinner on June 1 is all about oysters, working as both the kickoff to the Summer of Sustainability and the New Orleans Oyster Festival, taking place June 3-4 in Woldenberg Riverfront Park," said John Fallon, G.U.L.F.'s Assistant Director. "Audubon and Oyster Fest are working closely this year to highlight the importance of having a healthy, sustainable Louisiana oyster industry."

Hosted by Audubon's sustainable seafood program, Gulf United for Lasting Fisheries (G.U.L.F.), the dinner series raises awareness about seafood sustainability and highlights local chefs working to support Gulf of Mexico fisheries.

"These dinners are a fun, easy, and delicious way for the public to learn about and support sustainable seafood, said John Fallon, G.U.L.F.'s Assistant Director of Outreach & Engagement. "The amount of culinary talent we have behind this is just astounding, and a testament to how important the issue of seafood sustainability is for us here on the Gulf Coast."

[G.U.L.F.'s Chef Council and Restaurant Partners](#), comprised of some of New Orleans' best chefs, will present all-inclusive, multi-course dinners in front of the breathtaking Gulf of Mexico habitat at Audubon Aquarium of the Americas.

Spearheaded by Tenney Flynn, Chef/Co-Owner of New Orleans restaurant GW Fins, the Chef Council partners with Audubon to spotlight the importance of promoting local, sustainable seafood.

"Seeing the expanded number of talented chefs participating in this dinner series is exciting because it provides a much wider reach to educate consumers about the bounty of seafood available in our backyard, furthering the mission of the Audubon GULF program," said Flynn.

Participating Chefs and Restaurants (subject to change):

Tenney Flynn-GW Fins

Susan Spicer-Bayona

Ryan Prewitt-Peche

Brian Landry-Borgne

Alan Ehrich-Audubon Tea Room

Cory Bahr-Restaurant Cotton

Alex Harrell-Angeline

Jason Goodenough-Carrollton Market

Dana Honn-Carmo

Allison Richard-High Hat Café

Alfred Singleton-Café Sbisa

Austin Kirzner-Red Fish Grill

Acme Oyster House

Ruby Bloch - Cavan

Chris Lynch - Commander's Palace

Established in 2012, G.U.L.F. is the sustainable seafood program under Audubon Nature Institute. G.U.L.F. works with the seafood supply chain, from harvesters to retailers, fishery management agencies, and consumers to ensure that fisheries in our region thrive for the benefit of future generations. Through education and outreach, restaurant engagement, fishery improvement projects, and third-party assessment and certification, G.U.L.F. pledges to promote sustainable practices, foster a community invested in Gulf fisheries, and create a more stable and confident fishing industry. Visit audubongulf.org for more information.

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