



Audubon Aquarium
of the Americas
A Facility of Audubon Nature Institute

Audubon Aquarium of the Americas
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FOR IMMEDIATE RELEASE

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**Audubon's Gulf United for Lasting Fisheries (G.U.L.F.)
Chef Council Launches 2018 Sustainable Seafood
Dinner Series**

July 18, August 16 and September 20, 2018, at the Aquarium of the Americas

(New Orleans, La.) – Audubon Nature Institute's sustainable seafood program, Gulf United for Lasting Fisheries (G.U.L.F.), is joining again with prominent local chefs to celebrate the Gulf of Mexico's bounty by hosting the third annual Summer of Sustainability dinner series at Audubon Aquarium of the Americas.

The 2018 dinner series kicks off on Wednesday July 18 as [G.U.L.F.'s Chef Council and Restaurant Partners](#), comprised of some of New Orleans' best chefs, present all-inclusive, multi-course dinners in front of the breathtaking Gulf of Mexico habitat at the Aquarium.

The dinner series continues with two more sessions at the Aquarium on Thursday, August 16, and Thursday, September 20. Dinners begin at 6:30 p.m.

The G.U.L.F. dinner series raises awareness about seafood sustainability and highlights local chefs working to support Gulf of Mexico fisheries.

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.

New members of the Chef Council for 2018 are Dana Honn of Carmo and Alex Harrell.

"Serving sustainably-caught wild local seafood resonates powerfully throughout our local communities, enabling centuries-old fishing traditions to continue and providing a mooring for Louisiana foodways and culture," Honn said.

"Without sustainably-managed fisheries, there are no vibrant coastal ecosystems, and vice versa, so simply by serving the bounty that our local fishers bring to local docks - rather than lower-

quality, often-tainted imports - we end up having a direct and positive effect on the Louisiana which we pass on to our children and theirs.”

Harrell said he is “excited to join the amazing group of local chefs currently on the council. It’s a real honor to be included and I’m looking forward to being part of the effort to help raise awareness about the importance of Gulf seafood sustainability.”

John Fallon, Audubon’s Director of Sustainability and Coastal Conservation, said the dinners are a good time for a good cause.

“We get people in the door with the amazing chef lineup, but the best part is when we have guests telling us how much they’ve learned about sustainability,” Fallon said. “That’s the goal of each dinner - educate people on how they can make a positive impact on fisheries in their everyday lives.”

Tickets for the dinners are \$150 per person or \$125 if you purchase two or more. Each dinner is limited to 64 guests so get your tickets now.

The chefs participating in the July 18 dinner are Flynn, Honn, Alan Ehrich of Audubon Tea Room, Susan Spicer of Bayona, Kristen Essig of Coquette and Ashley McMillan of Sucré.

All proceeds benefit Audubon’s sustainable seafood efforts across the Gulf Coast.

Click [here](#) for more information and to purchase tickets.

Participating Chefs and Restaurants (subject to change):

Susan Spicer - Bayona

Tenney Flynn - GW Fins

Ryan Prewitt - Peche

Alan Ehrich - Audubon Tea Room

Kristen Essig & James Kubie - Coquette

Dana Honn - Carmo

Alex Harrell

David Whitmore - Jack Rose

Ashley McMillan - Sucré

Nathan Richard & Emily Sedlacek - Cavan

Jason Goodenough – Carrollton Market

Austin Kirzner – Red Fish Grill

Brandon Blackwell & Jennifer Sherrod – Elysian Seafood

About G.U.L.F.

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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Audubon Nature Institute operates a family of museums, parks and research facilities dedicated to celebrating the wonders of nature. Through innovative live animal exhibits, education programs, and scientific discovery, Audubon makes a meaningful contribution to preserving wildlife for the future. Audubon Nature Institute flagships include Audubon Park, Audubon Zoo, Audubon Aquarium of the Americas, Entergy Giant Screen Theater, Audubon Butterfly Garden and Insectarium, Audubon Louisiana Nature Center, Freeport-McMoRan Audubon Species Survival Center, Woldenberg Riverfront Park and Audubon Wilderness Park. Ron Forman is President and CEO of Audubon Nature Institute.

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