



Audubon Aquarium  
of the Americas  
*A Facility of Audubon Nature Institute*

**FOR IMMEDIATE RELEASE**  
**JULY 23, 2019**

## **Dine with Sharks at Audubon Aquarium's Summer of Sustainability Dinners**

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

The 2019 dinner series kicks off on Thursday, August 15, as G.U.L.F.'s [Chef Council](#) and [Restaurant Partners](#) present all-inclusive, five-course dinners in front of the Aquarium's breathtaking Gulf of Mexico habitat.

The first dinner of this popular series, scheduled for August 15, has already sold out. The series continues with a second dinner at the Aquarium on Thursday, September 19. Doors open at 6:30 p.m. and dinner starts at 7:00 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.

"Each year, one of the culinary highlights of the summer in New Orleans is G.U.L.F.'s Summer of Sustainability Dinners at the Aquarium. All of the Chef Council members look forward to showcasing the wonderful variety of local, sustainable seafood from our own backyard at these dinners," states Chef Flynn. "In fact, we are so excited about it at GW Fins, our Executive Chef Michael Nelson and I are each participating in a dinner this year," concludes Flynn.

Chef Flynn will be signing copies of his new cookbook at the September 19 dinner.

Tickets for the dinners are \$150 per person. Each dinner is limited to 64 guests, so buy your tickets now for the remaining September 19 dinner before they sell out.

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

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

***SOLD OUT*** August 15 - Dine with Sharks Dinner Chefs:

- Ryan Prewitt, Peche
- Dana Honn, Carmo
- Michael Nelson, GW Fins

- Mike Brewer, Coppervine
- James Kubie, Coquette

September 19 - Dine with Sharks Dinner Chefs:

- Tenney Flynn, GW Fins
- Alex Harrell, Elysian Bar
- Cory Bahr, Parish Restaurant
- Brandon Blackwell, Elysian Seafood
- Joel White, Bakery Bar

**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](http://audubongulf.org) for more information.

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