

SoBou celebrates Banville Wine Merchants

Perfectly Paired with SoBou Street Food Inspired Dishes

MARCH 18, 2020 | 7:00PM

Shrimp & Tasso Lollipops on Spicy Rum Grilled Pineapple Platters

Majolini Brut Franciacorta DOCG, Lombardy 2009

Raw & Marinated Fresh Seafood

Delacroix oysters on the half shell with mirin

"Blackened" redfish crudo in umami rich fish sauce

Cracked crab in crushed lime & cilantro

Terlan "Winkl" Sauvignon, Alto Adige Terlano DOC, South Tyrol 2018

The French Quarter Calas

Crab boiled corn, whiskey & Creole cream cheese calas

Dirty duck & wild rice calas

Crawfish & grilled mushroom boudin calas

San Salvatore Falanghina, Campania IGP 2017

Mississippi Delta Tamales

BBQ'ed hog jowl tamale

Crawfish étouffée tamale

Jerked chicken thigh tamale

Remo Farina Valpolicella Ripasso Superiore Classico DOC, Veneto 2016

Vietnamese Pig Roast

Garlicky New Orleans East noodles with mirliton kimchi

White miso broiled bok choy with sweet garlic & lemongrass

Thai basil & bean sprout salad with toasted sesame vinaigrette

LEGIT Cabernet Sauvignon, Tuscany 2013

Petit Hubig's Inspired Hand Pies

Chocolate, spearmint & whiskey

Lemon, ginger & elderflower

Coconut, key lime & Old New Orleans Rum

Col dei Venti Moscato d'Asti DOCG, Piedmont 2017



See things.

SoBou

A Spirited Restaurant | 310 Rue Chartres