Final Lineup Announced for Top Taco New Orleans Festival

By Staff

Press Release - The 1st Annual Top Taco New Orleans Festival, presented by Paddles Under Creole Queen, will be a festive evening and culinary competition benefiting CarriesKids, a non-profit organization dedicated to finding loving families for the city’s foster children. The event showcases over 40 of New Orleans’ most beloved restaurants, 25 sports and beverages, live entertainment by Los Pollos Locos and Rhythm & Roots, and a silent auction and the chance to win armers in the downtown Phoenix Bistro, Topper Kitchen, and Bayou Adventure. This event is open to the public and will take place Thursday, March 23, 2017 at 6pm. For more information or to buy tickets, visit the Crayola’s website.

The event’s judges have been announced and they are as follows:

- Jose Razo - Author of American Taco: A History and Guide to the Taco Toasted Bite
- Artis Speed - Executive Chef and Partner of Domerica, Pizza Domerica and Alopa
- John McMillan - Host/writer for New Orleans Bistro
- Alfonso Gaita - Head Bartender of Copper Kettle
- Lis Williams - Executive and President of the Southern Food & Beverage Museum (SFABM)
- Emily Cochran - Director of Partnerships of Tales of the Cocktail
- Emily King - Owner of Oceania Restaurant
- Andrew Moore - Food and cocktail writer for Where Fat Wages
- Dominique Macquart - Chef
- Carlos Deiros - WRIG Morning Anchor
- Michael Burton - Taco Tacos
- Alesandra Sinibaldi and Maggie Robert - Alligator, Aviato & Beaches
- Kimberly Blackmon - Owner/Operator of Three Moons Market
- Larry Mitchell - Whistle Wedge
- Aaron Mchale - Lead bartender of Henry Clay Club Swamp Band
- John Rogers Williams - New Orleans City Councilman
- Linda S. Sweeney - "Taco&Lolita" and author of Foolproof’s Chef’s Picks: A Grill of New Orleans
- Kara Tapley - Proprietor of Maple Leaf Bar
- Tal Agassi - Beverage Director of Avo Hotel

Participating restaurants include:

- Johnny Spero
- Superior Grill
- Ropier's
- Ceviche
- Zest
- Nacho Mama's
- Mestizo
- Lucy's Mexican Surfer Bar & Restaurant
- Kelly's Mexican Tapas
- Papaya's
- Burger Bar
- Maison Blanche
- Blue Oak BBQ
- The Egg
- Blackfoot
- The Blackspot Grill
- Creole Grill
- Elf Bar
- Taquiza
- Jalapeño
- Bistro Burger & Sports Company
- Taco and Roe
- La Coquina
- Bragg's Barbecue & Beignets
- Linus
- Mangel
- PT Champs
- El Frio Mexican Grill

Participating partner/income beverages include:

- Tito’s Handmade Vodka
- Harpoon
- Borderstone Wine & Bubbles
- Exterminator Water
- El Tequitos
- Sauza Blue
-3 Limes
- Coca Cola
- Patron 4K
- Meatrice Delicat
- 1886 Tequila
- Cerveza Traditional
- Guador Convento
- Tico Vodka
- El Dorado
- Fat Tire
- Topo Chico
- Helldorado
- Great Tequila
- Casa Noble
- Herradura
- Patron
- Don Julio
- Estrella
- El Mayor
- Tapatio
- Jim Beam
- Negra Modelo
- Modelo Especial
- Corona
- Coors
- 31
- Patron Citronge

In addition to tasty tacos and libations, Top Taco will also feature a curated silent auction with one of a kind packages, auction lot, and a VIP Lounge aboard the Paddlewheeler Creole Queen - with culinary creations from two exclusive VIP restaurants: Vieux Carre, a rustic, casual, modern French-inspired bistro cafe, and Marathon Bakery and Marketplace. Live music by Marcia, production by Marcia, and a tent with the demand and the demand of the bands specializing in Dixieland jazz, Le Montagne, and Lauren West Bakery.

The event pricing is as follows:

- General Admission tickets are $55 per person
- Food tasting tickets are $60 and include entry
- VIP documents tickets are $250 per person which includes early entry and live stream of the VIP Lounge experience on the Paddlewheeler Creole Queen

To purchase tickets visit www.top-taco.com