

2018 Reconciliation Dinner Menu

Eddie's Seafood - Mavice Thigpen

Stuffed Shrimp and Seafood Pasta

The Levee - Brandon Fail and John-Paul Young

Venison and Mahaffey Sausage Parmesan Meatballs, Roasted Turnip Skewers

El Cabo Verde - Gabriel Balderas

Braised Sweet Potato over Turnips with local Microgreens and crispy Mahaffey Bacon

“Us Up North” - Hardette Harris

“Up North” Fried Chicken and Black Eye Peas • Cornbread & Tomato, Cucumber, and Onion Relish

Dessert

“Dinner on The Grounds” Peach Cobbler

2018 Reconciliation Dinner Chefs

Hardette Harris – Pure Louisiana Soul

Chef Hardette Harris is a native of Minden, Louisiana. After high school, she moved to Texas and worked at a sports arena, a bank, and the Houston police department. A few years later she decided to pursue her passion and enrolled in culinary school to become a private chef. Seventeen years and many wonderful clients later, she returned home to be closer to her parents, Mr. and Mrs. Welton and Thelda Harris. After returning, Hardette saw the need to define and celebrate North Louisiana cuisine and created only the second official meal in the United States, the Official Meal of North Louisiana. HCR No. 88 presented by Representative Gene Reynolds was signed May 4, 2015, to recognize the uniqueness that North Louisiana dishes have contributed to the flavor of the state. Hardette has developed “Us Up North”™ culinary experiences and food tours to celebrate North Louisiana cuisine. In 2017, Hardette was named one of eight Louisianians of the Year by *Louisiana Life Magazine* as well as being named one of three Best Small Town Chefs of 2017 by *Country Roads Magazine*.

Gabriel Balderas – El Cabo Verde

Gabriel Balderas has worked as a chef in the Shreveport area for the past nine years. Gabriel arrived in Northwest Louisiana by way of Birmingham, Alabama, where he worked at several top eateries including The Club and Hot & Hot Fish Club. He has also spent time working with and learning from some of the most respected chefs in the world, participating in events from Los Angeles to New York. Gabriel's true love of cooking began as a child in Mexico City where he learned an appreciation for details when selecting and preparing food. He has become an advocate for seasonal clean food and promotes the use of local ingredients. Currently, Gabriel owns and operates El Cabo Verde at 1023 Provenance Place in Shreveport, a Modern Mexican restaurant concept focusing on whole, organic, traditional ingredients.

Mavice Thigpen – Eddie's Seafood and Soul Food

Along with her parents, Eugene Hughes and Lois Bryant Hughes, and her siblings Eugene and Ora, Mavice Thigpen opened Eddie's Seafood & Soul Food Restaurant in Shreveport in 1978. At the time, they had no idea that Eddie's would eventually become the oldest continuously operated African-American restaurant in Northwest Louisiana. The restaurant features a menu of authentic Louisiana Cajun and Creole cuisine served in a relaxing yet lively setting. Eddie's also has a mobile food trailer, “The EddieMobile,” that travels all over Shreveport-Bossier City and surrounding areas serving up Eddie's famous Stuffed Shrimp, Louisiana Tartar Sauce, and other favorites. Eddie's has been featured in *Southern Living Magazine* and *Louisiana Cooking Magazine* and family members have appeared on the Food Network's *Flip my Food* with Chef Jeff and food journalist Poppy Tooker's *Louisiana Eats* radio broadcast. Eddie's is located at 1956 Hollywood Avenue in Shreveport.

Brandon Fail and John-Paul Young – The Levee

Brandon Fail and John-Paul Young are local sustainable farmers who got started growing food through their love of eating. They believe everyone thinks and feels better on a full stomach, and they are specializing in building food gardens that passively harvest rainwater to make healthier produce without plumbing. Their goal is to spread this free method, called permaculture gardening, to all of Shreveport to capture rain and create food throughout our urban and suburban food deserts, because every person needs and deserves the option of a healthy diet. Their restaurant, The Levee, is just a few blocks from Centenary, at 520 E Kings Hwy.