



Dakar

2024 PRESS KIT





Chef and Owner, Serigne Mbaye
Managing Director and Co-owner,
Dr. Afua 'Effie' Richardson



ABOUT

Dakar NOLA is a modern Senegalese tasting menu restaurant. Like the cuisines of the two coastal cities from which it takes its name, Dakar NOLA highlights seafood from local waters and produce from farmers here in South Louisiana.



AN EXPERIENCE TO NURTURE THE SOUL.



The menu at Dakar NOLA is inspired by Chef Serigne Mbaye's most cherished memories of his childhood in Senegal, where he learned to cook at his mother's knee. Dinners at Dakar NOLA feature multiple courses, some served family style in homage to west African dining traditions. Dakar NOLA is an exploration of modern Senegalese cuisine that uses traditional Senegalese cooking spices and techniques as well as cooking techniques Chef Serigne has learned working in the kitchens at renowned restaurants and culinary school.

Chef Serigne Mbaye studied culinary arts at New England Culinary Institute. He has worked at various restaurants featuring Japanese, Cuban, French, and Creole cuisines in the years since. These experiences have led him to discover flavor combinations he previously had never imagined. But he remains focused on Senegalese cuisine and the myriad of possibilities available using that rich tradition as a culinary foundation.

Many Africans who came to Louisiana during the slave trade were Senegalese. The echoes of their food traditions, as well as those of Africans from Haiti and the entire west coast of the continent, still echo in the Creole pots of New Orleans. Though born in New York and raised in Dakar, Chef Serigne feels most at home in New Orleans where his culinary voice can express itself most fully.



CHEF SERIGNE MBAYE



Serigne Mbaye

Chef and Owner, Dakar NOLA

Eater NOLA Chef of the Year
James Beard Award Nominee (2x)
Chef To Watch Nominee

Past

Commander's Palace
Atelier Crenn
L'Atelier Joel Robuchon

Education

New England Culinary Institute
of Vermont



He is the most thoughtful chef I know, and I am proud to see him shake up the culinary world. The menu at Dakar NOLA is always changing, but there's one constant called the 'Last Meal,' which is a dish with black-eyed peas, crab meat, and palm oil. It's Serigne's version of the same dish enslaved Africans were fed and reminds us to remember those who came before us."

- NINA COMPTON on
SERIGNE MBAYE



NOTABLE PRESS



Restaurants of the Year 2024
- *USA Today*

The 24 Best New Restaurants of 2023
- *Bon Appétit*

The 50 Best New Restaurants in
America 2023
- *Esquire*

The 25 Best Restaurants In
New Orleans Right Now in 2023
- *The New York Times*

Netflix 'High on the Hog'

bon appétit

The New York Times

Esquire



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