

For Immediate Release:

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For More Information:

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STATION 6 TO LAUNCH HAPPY HOUR

Local favorites are ice cold for the holidays

New Orleans, Louisiana— Beginning on Tuesday, December 13, 2016 through Mardi Gras, Chefs Alison Vega-Knoll and Andrew Knoll of Station 6 in Bucktown invite locals to stop in for a special Louisiana Happy Hour, Tuesdays through Thursdays from 3PM until 6PM. “The Cajun winter is upon us, and Station 6 is the place to warm up or cool off, whichever you need, with some ice cold Cajun caviar, Champagne, and local oysters,” states Chef Alison. “Our place is your place, so come get cozy and stay awhile.” The Happy Hour special includes a Cajun Caviar tasting, six local oysters, and a glass of Champagne Lallier Grand Cru Grande Reserve Brut for \$15, additional discounted bar and oyster specials will also be offered.

Cajun Caviar, a trademarked brand, is processed and packed by hand according to a traditional Russian method. The roe used to make Cajun Caviar is from the Choupiquet, most commonly known as the bowfin. Cajun Caviar ranks among the finest Malossol caviars in the world.

Station 6 opened in September 2016 and has offers fresh seafood, including a selection of raw oysters, and features New Orleans and Mediterranean style foods.

Station 6:

105 Old Hammond Highway

Metairie, Louisiana 70005

@Station6NOLA

www.facebook.com/station6nola

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Hours of Operation:

Tuesday – Thursday, 11AM – 9PM

Friday – Saturday, 11AM – 10PM

Sunday, 11AM – 8PM

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