



BRETT ROUSSARD



## BIZARRE FOODS II

TEN COURSE DINNER

SATURDAY, APRIL 25<sup>TH</sup>



### Cajun Caviar

Fresh Gulf *raw oyster* topped with Louisiana *Choupique caviar*.  
(Cajun Caviar – New Orleans, LA)

### Bread & Butter

*Squid ink* black bread, *crawfish head fat* butter.  
(Crawfish Farms – Crowley, LA)

### Smoked Sausage

*Nutria, pork belly*, apples, golden raisins, Serrano chilies, applewood smoked in natural corn husks.  
(Exotic Meat Market – Perris, CA)

### Heads n' Tails

Braised *oxtail* and *pork cheeks* slowly simmered in a spicy stew.  
(Chappapeela Farms – Husser, LA)

### Heart Salad

Seared *lamb heart, guanciale*, hearts of palm, artichoke hearts, hearts of romaine, roasted beet vinaigrette, juniper berry balsamic pearls.  
(Isle des Chenes Farm – Scott, LA)

### Absinthe

Anise flavored “smoking” cocktail.  
(Pernod – France)

### Veal Sweetbreads

Crispy *thymus gland*, purple potato puree, brown butter lemon caper sauce, radish sprouts.  
(Gonsoulin Land & Cattle – New Iberia, LA)

### Skate Wing

Pan seared *sting ray*, crawfish buerre blanc sauce, zucchini pasta.  
(Aquabest Seafood – New York, NY)

### Lettuce Wraps

Smoked *beef tongue*, romaine lettuce, cilantro, fresh jalapenos, Satsuma haberno pepper jelly.  
(Best Stop – Scott, LA)

### Dessert Course

*Too bizarre* to share.