



BRETT ROUSSARD



CHEF'S TASTING MENU

EIGHT COURSE DINNER

DUCK NUTS CAMP, PECAN ISLAND, LA



"Shot Through the Heart"

Lightly sautéed duck heart set in a roasted beet reduction with balsamic vinegar pearls

Duck & Chicken Liver Pâté

Traditional French creamy liver pâté served on a homemade crouton

Pecan Island Roll

Hand rolled sushi stuffed with pepper jelly glazed duck breast, roasted red bell pepper, scallion, and cream cheese

Rabbit & Duck Sauce Piquant

Spicy Cajun rustic tomato stew served over creamy smoked gouda cheese grits

Reuben the Duck

Pastrami cured duck breast, sliced thin, served with sauerkraut, melted baby Swiss cheese, finished with Russian dressing

Argentinian Duck Breast

Seared medium rare duck breast, skewered, and topped with chimichurri sauce

"Duck Nuts"

Duck meatballs served over linguine G.O.P. (garlic, olive oil, & parsley) pasta drizzled with white truffle oil and a fried duck tongue

"Pecan" Island Panna Cotta

Bread pudding flavored coffee Italian cream with candied pecans

JANUARY 15, 2016