



BRETT ROUSSARD



CHEF'S TASTING MENU

PRIX FIXE TEN COURSE DINNER
DUCK NUTS CAMP, PECAN ISLAND, LA



Duck Heart Tartare

Fresh chopped raw duck hearts with shallots, capers, parsley, garlic, and lemon juice served on a garlic crouton

Traditional Duck & Andouille Sausage Gumbo

Duck Salad

Mixed greens, tangerine wedges, walnuts, and blue cheese tossed with an orange "shotgun" vinaigrette

Duck Head Cheese

Duck version of hog's head cheese served on top of a saltine cracker

"Duck Nuts"

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

Lettuce Wraps

Duck confit topped with habanero satsuma pepper jelly wrapped in romaine lettuce and garnished with fresh jalapeno slices, cilantro, and a chipotle cream fraiche

Duck "Tamale" Sausage

Homemade duck sausage made with ground pork and bacon mixed with fresh serrano chilies, dried cherries and apricots wrapped in a corn husk and smoked

Seared Medium Rare Fresh Duck Breast

Served with a béarnaise sauce

Duck Saltimbocca

Duck breast pounded thin, layered with prosciutto, aged manchego cheese, and sage topped with a lemon butter caper sauce

Bananas Foster

New Orleans original Brennan's recipe prepared table side

BENEFITING



CATHEDRAL-CARMEL
SCHOOL

Rooted in Christ since 1846