



BRETT ROUSSARD

WITH
CHEF JUDE TAUZIN

CHEF'S TASTING MENU
TEN COURSE DINNER

2017

BENEFITING



CATHEDRAL-CARMEL
SCHOOL

Rooted in Christ since 1846

Sautéed Spinach and Pea Shoots, Poached Quail Egg, Roasted Red Pepper
Hollandaise, House Made Pancetta, Red Hawaiian Sea Salt

Roasted Carrot Soup with Foie Gras, Sous Vide Carrots and Carrot Tuile

Warm Oyster, Champagne Sabayon, Thyme Leaves, Black Caviar

Corn and Crab Pithivier, Jumbo Crab with Sweet Corn and Leek Coulis,
Roasted Tomato Puree

Squid Ink and Red Beet Fettuccini Pasta, Poached Lobster, Sage Brown
Butter, Freshly Grated Parmesan Cheese

Blackberry Sorbet

Whole Roasted Red Snapper, Seafood Stuffing, Drizzled With Tarragon and
Lemon Butter, Lobster Cream

Wild Mushroom Crusted Diver Sea Scallop, Pork Belly and Truffle White
Bean Puree, Bacon Salt

Stuffed Semi-Boneless Quail, Roasted Garlic and Herb Grits, Fig Glaze, and
Bacon Crumble

Herbed Rack of Lamb, Blackberry Balsamic Reduction, Whipped Sweet
Potatoes

Seven Deadly Sins - Seven Chocolate Components Creating One
Spectacular Dessert