



BRETT ROUSSARD

CHEF'S TASTING MENU
TEN COURSE DINNER

BENEFITING



CATHEDRAL-CARMEL
SCHOOL

Rooted in Christ since 1846

White asparagus mousse, truffle oil, Zapp's Creole Onion potato chips,
smoked bacon sea salt

"Oysters and Pearls"

Flash fried oyster, Cajun BBQ sauce, blue cheese "pearls"

Seared jumbo diver scallop, green pea puree, "quail egg", parmesan crisps

Caprese Salad

Basil spaghetti, tomato flower, herbed mozzarella cheese, topped with
balsamic vinegar caviar

Seared Foie Gras, almond butter, fig preserves, toasted Evangeline Made
bread

"New" Fashioned

Bacon infused "Buffalo Club" bourbon, Peychaud's Bitters, cherry maple syrup
foam, pop rocks candy, with a side of candied bacon

Lemon ricotta black squid ink tortellini, crispy pancetta, sage brown butter,
Pecorino Romano, gulf sea salt

Braised pork shoulder, pork cracklin, 8 pepper chili verde, pickled purple
onion, queso fresco, cilantro

Coffee and Cabernet Sauvignon braised beef short ribs, smoked gouda
cheese corn grits, balsamic onion jam

Soup & Sandwich

Grilled cheese sandwich toasted in clarified butter on brioche bread filled
with triple cream cheese and hazelnut chocolate with a side of raspberry
coulis