

# BH

BRETT ROUSSARD



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## SEVEN-COURSE CHEF'S TASTING MENU

IN HONOR OF  
CHAD & LAUREN PESSON

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AT THE HOME OF  
CHAD & CARRIE HOLLIER  
256 EMILY CIRCLE  
LAFAYETTE, LA

1.27.2018

Smoked Salmon, whipped cream, caviar, chives

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Asparagus and white truffle mousse,  
crushed Lay's potato chips, smoked bacon salt

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Louisiana fried oyster, satsuma habanero pepper jelly glaze,  
house smoked applewood bacon, blue cheese crumbles

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Butternut squash bisque, bourbon crème fraiche,  
seared foie gras

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Cracklin and Zapp's Voodoo crusted diver sea scallop,  
cauliflower puree, grated black truffles

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Seared Muscovy duck breast, Steen's syrup  
sweet potato mash, red wine duck demi-glace

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Toasted brioche bread, triple cream cheese, hazelnut  
chocolate, raspberry coulis