



BRETT ROUSSARD

# VALENTINE'S MENU

FEBRUARY 13<sup>TH</sup> & 14<sup>TH</sup>



### Canadian Cheddar Cheese Soup

*Canadian aged cheddar cheese soup, Louisiana Canebrake Wheat Ale, topped with Lagneaux's applewood bacon and chives*

### Bread and Butter

*Old fashioned homemade bread with Steen's butter*

### Seared Pork Tenderloin

*Pork tenderloin topped with a white wine, green peppercorn reduction*

### Grilled Asparagus

*Asparagus tossed with black truffle butter and shaved parmigiano reggiano*

### Panna Cotta

*King Cake coffee Italian sweetened cream topped with praline pecans*



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