



BRETT ROUSSARD

FIVE COURSE CHEF'S MENU
THE SANCTUARY LODGE - WOODVILLE, MISSISSIPPI

El Pato Pâté

Duck and chicken liver green peppercorn pâté, garlic toast points, fig preserves

“Foie” That

Roasted cauliflower soup, seared foie gras, sous vide turmeric cauliflower florets

Duck Nuts

*Duck meatballs served over linguine G.O.P. (garlic, olive oil, & parsley) pasta
drizzled with white truffle oil*

Mississippi Wapiti

Seared elk loin, Steen's syrup sweet potato mash, orange and blackberry balsamic sauce

“Pecan Island” Apple Struddle

Apples & pecans wrapped in phyllo dough, topped with bourbon whipped cream

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