



BRETT ROUSSARD



CHEF'S TASTING MENU

SEVEN COURSE DINNER
DUCK NUTS CAMP, PECAN ISLAND, LA



"Duck Nuts"

Pan fried duck testicles, sage brown butter

El "Pate"

Duck and chicken liver green peppercorn pate, toast point, fig preserves

"Foie" That

Roasted cauliflower and butternut squash soup, seared duck foie gras, sous vide turmeric cauliflower florets

"Fat" Duck

Duck fat fries, pastrami cured duck, melted swiss cheese

"Shoot The Load"

Duck meat "balls," angel "hair" pasta, fried duck tongue, "shot" of Moncla's Blueberry 'Shine

Oscar The Duck

Seared crispy skin duck breast, asparagus tips, bernaise sauce

"Pecan" Island Apple Struddle

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

BENEFITING



CATHEDRAL-CARMEL
SCHOOL

Rooted in Christ since 1846

12.27.2018