

BH

BRETT ROUSSARD



SEVEN-COURSE CHEF'S TASTING MENU

IN HONOR OF
CHAD & LAUREN PESSON



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

1.27.2018

Smoked Salmon, whipped cream, caviar, chives

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

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

Butternut squash bisque, bourbon crème fraiche,
seared foie gras

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

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

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