



BRETT ROUSSARD

FIVE-COURSE
CHEF'S TASTING MENU

FOR

Cathedral of St. John the Evangelist



206 CREEKWOOD DR.
LAFAYETTE, LA

1.31.2021

Old Fashioned Homemade Bread
with Steen's Syrup Compound Butter

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48-Hour Sous Vide Axis Deer Roast
Herb Chimichurri Sauce,
Aged Balsamic Glazed Rainbow Carrots

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Reverse Seared Wild Pork Tenderloin
Green Peppercorn White Wine Reduction,
Roasted Brussels Sprouts

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Venison Tenderloin
Seared Foie Gras & Black Truffle Butter,
Cellar Sea Salt, Potatoes Dauphinois

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Chocolate Grilled Cheese Sandwich
Triple Cream Cheese, Hazelnut Chocolate,
Toasted Brioche Bread, Raspberry Coulis