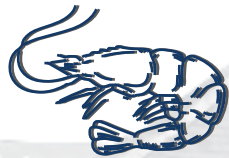




BRETT ROUSSARD



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SIX-COURSE  
CHEF'S TASTING MENU

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Ameriprise   
Financial

206 CREEKWOOD DR.  
LAFAYETTE, LA

11.16.2018

***Green Eggs & Ham***

Creamy French style scrambled egg,  
warm prosciutto, Evangeline Maid toast point,  
Cellar Salt

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***Oysters & Pearls***

Crispy fried oyster, garlic buffalo sauce,  
blue cheese "pearls", microgreens

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***Bacon, Butter, & Cheese***

Sweet potato agnolloti, sage brown butter,  
house made smoked applewood bacon,  
Pecorino Romano cheese, Himalayan red salt

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***Shrimp & Grits***

Fontina smoked hatch chili grits,  
NOLA style barbequed shrimp,  
roasted corn relish

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***Pork & Beans***

Crispy pork belly, truffle smoked sausage  
white beans, wilted spinach

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***Peanut Butter & Jelly***

Hazelnut chocolate, creamy peanut butter,  
triple cream cheese, toasted brioche bread,  
strawberry preserves