



BRETT ROUSSARD



SIX-COURSE
CHEF'S TASTING MENU



206 CREEKWOOD DR.
LAFAYETTE, LA

9.19.2020

*Nitrous Infused Truffle Cauliflower Mousse,
Crushed Lay's Potato Chips, Chives*



*Baked Oyster with Mirliton &
Alligator Smoked Sausage,
Topped with Chicken Skin Cracklin
and Parmigiano-Reggiano*



*Roasted Butternut and Acorn Squash Bisque,
Seared Foie Gras, Toasted Pine Nuts*



*Sweet Potato and Boudin Red Beet Ravioli,
Brown Butter Pecan Sauce*



*72-Hour Sous Vide Short Rib,
Potatoes Dauphinoise, Red Wine Demi-Glace,
Jumbo Lump Crabmeat*



*Butterscotch Brioche Bread Pudding,
Praline sauce, Bourbon Whipped Cream*