



BRETT ROUSSARD



EIGHT-COURSE CHEF'S TASTING MENU

BENEFITING

THE BOYS AND GIRLS CLUB OF ACADIANA &
THE JIMMY V FOUNDATION FOR CANCER RESEARCH



HOSTED AT THE HOME OF
GUS RANTZ JR.
301 TURTLEDOVE TRAIL
LAFAYETTE, LOUISIANA 70508

VALENTINE'S DAY
2.14.2020

Foie Gras PB&J

Seared foie gras, homemade fig preserves,
creamy peanut butter butter,
Evangeline Maid toast point, & 24k edible gold leaf

"Cool" Oysters Bienville & Pimm's Cup cocktail

Cauliflower Bisque

With black truffles crispy pork belly,
toasted pine nuts, & white truffle oil

Salmon and Lobster Filled Ravioli

With basil cream & chives

Crispy Duck Breast

And potato gnocchi, honey orange gastrique,
& thyme leaves

Chicken Skin Crusted Black Drum

Over roasted corn risotto, creole meunière sauce,
with microgreens

Sous Vide Boar Tenderloin

With a Steen's syrup sweet potato purée
& blackberry marchand de vin sauce

Grilled Cheese

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