



BRETT ROUSSARD



SIX COURSE
CHEF'S MENU



Boudin and Steen's Syrup Sweet Potato Wontons,
Powdered Sugar, Sliced Green Onions

Zapp's Voodoo Pesto Oyster Rockefeller,
Pimm's Cup Cocktail, Pop Rocks

Seared Scallop, Sweet Chili Glaze, Cilantro Leaves,
Mandarin Orange Zest, Red Chili Flakes

Summer Gazpacho, Strawberry, Watermelon, Tomatoes, Blackened Shrimp,
Aged Balsamic Vinegar, Feta, English Cucumbers, Toasted Pine Nuts

Sous Vide Rosewood Ranches Texas Wagyu Strip Steak,
Roasted Yellow Bell Pepper & Cauliflower Truffle Purée,
Creamy Chimichurri Sauce, Sautéed Portobello Mushrooms

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

NEW ORLEANS, LOUISIANA
7.23.2022

