

BH & MM
BRETT BROUSSARD MIKEMONCLA

TEN COURSE
CHEF'S DINNER
BY
"Chef" Mike Moncla
"Chef" Brett Broussard

WITH MUSIC & AMBIANCE BY
GRAMMY AWARD NOMINEE
Eric Adcock

HOSTED AT THE HOME OF
ERIC AND JENNIFER ADCOCK
425 FAIRVIEW AVE.
ABBEVILLE, LA 70510

5.14.2022

BENEFITING
THE CATHEDRAL OF
ST. JOHN THE EVANGELIST

Sturgeon Caviar on Kettle Cooked Potato Chip,
Shallots, Chives, Crème Fraiche, & Boiled Eggs

Nitrous Infused Potato Espuma, Hickory Smoked Bacon, Chives

Beef Carpaccio with Fried Capers and a Horseradish Cream Sauce

Boudin and Steens Sweet Potato Wonton, Powdered Sugar,
& Green Onions

Mike's Almost Famous Cold Crawfish Soup
(Ingredients are a surprise)

Oyster Rockefeller, Zapp's Cawtaters, Peanut Butter,
& Jelly Pop Rock Cocktail

Pan Seared Salmon over a Pea Purée then topped with
Pickled Red Onions, served with Quinoa,
& Drizzle of Balsamic Reduction

Alaskan King and Louisiana Blue Crab Ravioli,
Pedro Jimenez Sherry Cream Sauce, Herb Caviar,
Shaved Italian Cheeses, & Cyprus Black Flake Salt

Sous Vide Rosewood Ranches Texas Wagyu Hanger Steak,
Red Beet Cauliflower Truffle Purée, Roasted Asparagus,
Béarnaise Sauce, Butter Poached Lobster, & Mint Gremolata

Mike's Absolutely Famous Vanilla Bean Creme Brûlée
with a Fruit Medley