



BRETT ROUSSARD

SIX-COURSE  
CHEF'S TASTING MENU

HOSTED BY  
BLAKE & AMBER DAVID

BENEFITING



9115 ISLAND ROAD  
VENTRESS, LA

2.24.2024

Nitrous Oxide Infused Loup's Farm  
Cauliflower & Beet White Truffle Purée,  
Cajun Bowfin Caviar, Chives

Seared Jumbo Diver Sea Scallop,  
Roasted Pepper Romesco Sauce,  
Microgreens

Turtle & Frog Leg Soup,  
Shaved Salt Cure Egg Yolk,  
Brown Butter Spinach

Lobster Raviolo, Pedro Jimenez Saffron  
Cream Sauce, Shaved Italian Cheese,  
Black Cyprus Flake Salt

Sous Vide Duck Breast,  
Blackberry Demi Glacé,  
Steens Syrup Sweet Potatoes

Bananas Foster, Caramelized Bananas,  
False River Rum, Bluebell Vanilla  
Bean Ice Cream