

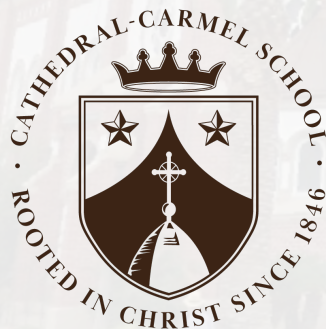
BH & MM
BRETT BROUSSARD MIKEMONCLA

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

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

11.1.2024

BENEFITING



Orange Juice-Infused Salmon Sashimi Wrapped around a
Nashi Pear over a Bed of Arugula Micro Greens

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

Woodford Reserve Old Fashioned Cocktail, Brown Sugar
and Fig Simple Syrup, Peychaud's Bitters

"Better Than Ruth's" Lobster Bisque

Red Beet Duck Egg Ravioli stuffed with Spinach &
Ricotta, Italian Black Truffle Cream Sauce

Eggplant Pieces fried to Golden Brown, Dusted with
Powdered Sugar and served with Hollandaise Sauce

Braised Short Rib Meatball, Béchamel Sauce,
Parmigiano Reggiano

Mike's Famous Duck Fat Fried Crab Cakes atop a
Homemade Tartar Sauce, Drizzled with
Tangy Citrus Verde Sauce and Sriracha

White Chocolate and Butterscotch Bread Pudding,
Pistachio Praline Sauce, Pistachio and
Nocello Whipped Cream