



BRETT ROUSSARD

SIX COURSE DINNER

FRIDAY
OCTOBER 17, 2025

BENEFITING



HOSTED BY

ANDRE' AND DAWN CLEMONS
729 FORTUNE RD. YOUNGVILLE

Louisiana Gulf Oyster, Spinach & Artichoke Puree,
Homemade Woodford Reserve Applewood Smoked Bacon,
Zapp's Crawtator Dust

Huckleberry Sazarac
Four Roses Single Barrel Bourbon,
"Glacier Huckleberry" Simple Syrup, Peychaud's Bitters,
Herbsaint, Satsuma Twist

"Blackberry" Salad
Mixed Greens, Garden Bibb Lettuce & Mustard Greens,
Roasted Vegetables, Whipped Feta & Goat Cheese,
Pickled Mustard Seeds, Blackened Gulf Shrimp, S
moked Onion Jam Vinaigrette, Crispy Celery Root Chips

Beef Short Rib Meatballs, Truffle Béchamel Sauce,
Black Cyprus Salt, Parmigiana Reggiano

Chocolate Ravioli, Lobster Mascarpone Filling,
Green Peas, Pancetta, Sage Brown Butter Sauce

Sous Vide D'artagnan Wagyu Strip Steak,
Roasted Yellow Bell Pepper, Cauliflower, Parsnip, and Fennel
Puree, Coca Cola Demi Glacé

Cajun Bird Nest
Shredded Phylo Dough, Homemade Fig Preserve Syrup,
Louisiana Pecan Frangipane, Candied Pecans,
Woodford Reserve Double Oak Marinated "False River" Figs,
Powdered Sugar