



BH

BRETT ROUSSARD

III Rows

SEVEN COURSE
DINNER & WINE MENU

HOSTED BY

Clay & Emily Chandler

105 Shannon Road
Lafayette, Louisiana
70503

5.12.2023

Oyster Broussard

Fried Grand Isle Barataria Beauty, "Rockefeller Sauce",
Zapp's Voodoo, New Orleans Pimm's Cup
*III Rows Sparkling Brut Rose - Napa Valley 50% Pinot Noir
50% Sonoma Coast Chardonnay*

Cajun Caviar

Cajun Bowfin Caviar, Onion & Chive whipped Cream Cheese,
Ruffles Potato Chip
*III Rows Sauvignon Blanc 2020 - 100% Sauvignon Blanc
Kennifick Ranch Calistoga Napa Valley*

PB&J

Seared Foie Gras, Creamy Peanut Butter, Strawberry
Cayenne Jelly, Evangeline Maid Toast Point
*III Rows LINH Rose 2021 - Saigneed Style Rose of
Bordeaux Varietals*

Gnocchi & Ribs

Ricotta Gnocchi, Short Rib Ragù, Herb Gemolata, Italian Cheese
*III Rows Pinot Noir 2020- 100% Pinot Noir Cinghale
Vineyard Sonoma Coast*

Seared Scallop

Jumbo Diver Sea Scallop, Farro, Roasted Brussels Sprouts,
Cipollini Onions, Balsamic Reduction
*III Rows Cabernet Sauvignon 2020 - 100% Cabernet,
Circle R Ranch Atlas Peak Napa Valley*

Texas Rosewood Wagyu

Sous Vide Wagyu Strip Steak, Robuchon Potatoes, Beef Marrow
and Black Truffle Butter, Cyprus Black Salt
*III Rows Cabernet Sauvignon 2018 - 100% Cabernet Lewelling
Vineyards St Helena Napa Valley*

Cajun Bird Next

Shredded Phyllo Dough, Homemade Fig Preserve Syrup,
Louisiana Pecan Frangipane, Candied Pecans,
Bourbon Marinated Fig, Powdered Sugar
Fonseca Vintage Port 1970