



BRETT ROUSSARD

FIVE-COURSE
CHEF'S TASTING MENU

AT THE HOME OF
ERIC VIDRINE
1100 RUE DES ETOILES
CARENCRO, LA

8.7.2026

Spinach, Andouille, & Artichoke
Louisiana Gulf Oyster Rockefeller
Zapp's Voodoo and Pork Cracklin Dust

Seven Three Distillery Bywater Bourbon Sazerac,
Peychauds Bitters



Heirloom Tomato, Watermelon, &
Strawberry Summer Gazpacho,
Jumbo Lump Crabmeat, English Cucumbers,
Aged Balsamic Vinegar



Beef Short Rib and Goat Cheese Tortellini,
San Marzano White Truffle Pink Sauce,
Parmigiana Reggiano, Maldon Chili Flake Salt



Texas Wagyu Tenderloin,
Dr. Pepper Red Wine Demi Glacé,
Cauliflower and Confit Leek Puree



Coffee Panna Cotta, Nocello Whipped Cream,
Chocolate Covered Espresso Beans, Sal de Ibiza