

Broussard's

~ We Live To Eat ~
Restaurant Week 2011

First Course

Choice of

SWEET POTATO SHRIMP AND CORN BISQUE

Served cappuccino style

SALAD MONT CHEVRE

*With marinated Goat cheese, radishes, Kalamata olives,
Sundried tomatoes and black pepper vinaigrette*

Entrée

Choice of

LOUISIANA PECAN CRUSTED DRUM

Lightly pan-fried with crawfish in a tamari Beurre blanc

SHRIMP HERBSAINT

*Jumbo Gulf shrimp sautéed with Creole tomatoes, leeks,
shallots and garlic, surrounded by a caper dill Herbsaint sauce*

Dessert

PONCHATOULA STRAWBERRY SHORTCAKE

*A butter-golden cake with warm strawberry sauce, fresh
Ponchatoula strawberries and vanilla ice cream*

\$35

NOT INCLUDING TAX AND GRATUITY