



**Broussard's**

RESTAURANT & COURTYARD

## HISTORY

BROUSSARD'S FIRST OPENED ITS DOORS IN 1920, AFTER AN EMINENT LOCAL CHEF NAMED JOSEPH BROUSSARD MARRIED ROSALIE, OF THE PROMINENT BORRELLO BLOODLINE. THE COUPLE MOVED INTO THE EARLY 19TH CENTURY BORRELLO MANSION ON CONTI STREET, WHERE THE RESTAURANT NOW STANDS. AT HIS RESTAURANT, JOSEPH BROUSSARD COMBINED THE EXCITEMENT OF LOCAL CREOLE CUISINE WITH CLASSIC CULLINARY DISHES INSPIRED BY HIS FORMAL PARISIAN CULINARY TRAINING. THE RESULT WAS A DYNAMIC MENU SET TO THE HIGHEST OF STANDARDS.

DURING HIS TIME IN EUROPE, JOSEPH BROUSSARD DEVELOPED A PENCHANT FOR ALL THINGS NAPOLEONIC. THE BEE, WHICH WAS THE EMPEROR'S PERSONAL EMBLEM, SERVES AS A FOCUS ON THE RESTAURANT'S CREST. INDEED, BROUSSARD'S DEVOTION TO NAPOLEON WAS SO PASSIONATE THAT WHENEVER A GUEST ORDERED A BRANDY NAPOLEON, THE LIGHTS WERE DIMMED, A BELL WAS RUNG, AND THE WAITERS WOULD GATHER AROUND A STATUE OF NAPOLEON AND ENGAGE IN A LIVELY RENDITION OF LA MARSEILLAISE, FRANCE'S REVOLUTIONARY RALLYING ANTHEM.

## NAPOLEON PRIX-FIXE

### - STARTER -

#### DUCK CONFIT SALAD

MIXED GREENS, SLICED APPLE, MANCHEGO CHEESE, SHAVED RED ONION, PECAN VINAIGRETTE

OR

#### FRIED OYSTERS AND ARTICHOKEs

LEMON BEURRE BLANC, GRATED PECORINO ROMANO

### - MAIN -

#### SEARED PORK RIB CHOP

BACON BRAISED WINTER GREENS, BROWN SUGAR SWEET POTATO MASH, ROOT BEER CANE GLAZE

OR

#### SAFFRON SHRIMP PASTA

EGG PAPPARDELLE, CRIMINI MUSHROOMS, SAFFRON CREAM, SHAVED PECORINO ROMANO

### - SWEET -

#### WARM CREOLE BREAD PUDDING

BANANAS FOSTER'S SAUCE, CHANTILLY CREAM

OR

#### PEANUT BUTTER MOUSSE

CHOCOLATE GANACHE, ROASTED PEANUTS

# COCKTAILS

## SAZERAC 12

JIM BEAM "PRE-PROHIBITION" STYLE WHISKEY, HERBSAINT, SIMPLE SYRUP, PEYCHAUD'S AROMATIC COCKTAIL BITTERS

## HURRICANE 12

BACARDI SUPERIOR WHITE RUM, GOSLING'S BLACK SEAL DARK RUM, PASSION FRUIT JUICE, PINEAPPLE JUICE, FRESH CITRUS, POMEGRANATE SYRUP

## FRENCH 75 12

HENDRICK'S GIN, FRESH LEMON JUICE, SIMPLE SYRUP, SPARKLING WINE

## LA LOUISIANE 13

BULLIET RYE WHISKEY, CARPANO ANTICA VERMOUTH, BENEDICTINE, PEYCHAUD'S AROMATIC COCKTAIL BITTERS, ABSINTHE

## VESPER 12

HENDRICK'S GIN, ABSOLUT ELYX VODKA, LILLET

## RAMOS GIN FIZZ 14

GORDON'S GIN, SIMPLE SYRUP, CREAM, EGG WHITES, FRESH LEMON AND LIME JUICE, ORANGE FLOWER WATER, CLUB SODA

## RASBERRY ALEXANDER 13

DELACOUR BRANDY, RASBERRY SYRUP, DARK CREME DE CACAO, CREAM

## ISADORA DUNCAN 14

BUFFALO TRACE BOURBON, SAGE INFUSED HONEY, BLACKBERRIES, FRESH LEMON JUICE

## PIMM'S CUP 12

SIMM'S NO. 1, FRESH LEMON AND LIME JUICE, SEASONAL BERRIES, CUCUMBERS

## LAST WORD 13

TANQUERAY GIN, GREEN CHARTEUSE, LUXARDO, FRESH LIME JUICE

## VIEUX CARRE 12

BULLEIT RYE WHISKEY, DELACOUR BRANDY, BENEDICTINE, ANGOSTURA BITTERS, PEYCHAUD'S BITTERS

## DARK AND STORMY 12

GOSLINGS BLACK SEAL RUM, GOSLING'S GINGER BEER, FRESH LIME JUICE

## EAST WEST MOJITO 12

BACARDI SUPERIOR WHITE RUM, FRESH MINT, GINGER SYRUP, GRAPEFRUIT JUICE, FRESH LIME JUICE, CLUB SODA

## AVIATION 12

TANQUERAY GIN, LUXARDO, CREME DE VIOLETTE, FRESH LEMON JUICE

## PISCO SOUR 13

PISCO, SIMPLE SYRUP, FRESH LEMON AND LIME JUICE, EGG WHITE, ANGOSTURA BITTERS

# WINE BY THE GLASS

## SPARKLING

BOUVET-LADUBAY, SIGNITURE BRUT, FRANCE 9  
DOMAINE CHANDON BRUT ROSÉ, NAPA 17.50  
VEUVE CLICQUOT-PONSARDIN BRUT, REIMS, FRANCE 20  
DOMAINE CHANDON "ÉTOILE" ROSÉ, NAPA 22

## CHARDONNAY

BISHOP'S PEAK, CA 12  
SONOMA CUTRER, RUSSIAN RIVER 14  
FAILLA, SONOMA 20

## PINOT GRIS/GRIGIO

WILLAKENZIE, WILLAMETTE 8.50  
ALOIS LAGEDER, SUDTIROL ALTO ADIGE 10

## RIESLING

AUGUST KESSLER ESTATE, RHEINGAU 10

## SAUVIGNON BLANC

SIMI, CALIFORNIA 8  
MOHUA, MALBOROUGH 11

## VIIGNIER

REFUGIO RANCH, SANTA YNEZ 10

## ROSÉ

SCAIA, ROSATO, ITALY 8

## CABERNET SAUVIGNON

SIMI, CABERNET SAUVIGNON, SONOMA 15  
DONATI FAMILY VINEYARDS, CABERNET SAUVIGNON, CA 10

## MALBEC

CASA BIANCHI LEO, ARGENTINA 15

## MERLOT

MICHEL-SCHLUMBERGER, CALIFORNIA 13.50

## PINOT NOIR

PIKE ROAD, PINOT NOIR, WILLAMETTE 12  
FAILLA, SONOMA 20

## SHIRAZ

BAROSSA VALLEY ESTATE SHIRAZ, AUSTRALIA 9

## RED BLENDS

PRISONER, RED BLEND, CALIFORNIA 25  
NEWTON, CLARET, CALIFORNIA 13.50

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# STARTERS

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## OYSTERS BROUSSARD 14

CRISPY GULF OYSTERS, HERBSAINT CREAMED SPINACH, APPLEWOOD-SMOKED BACON

## HERB ROASTED PORTABELLA MUSHROOM 12

FRESH MOZZARELLA, CRISPY HERB POLENTA

## GLAZED PORK BELLY 12

STEEN'S CANE SYRUP, CREOLE RED BEAN CAKE, HORSERADISH CRÈME FRAÎCHE

## CRAB CROQUETTE 14

COCONUT-LIME GASTRIQUE, RED CHILI CREMA

## SOUTHERN FRIED CHICKEN BISCUIT 9

PEPPER JACK CHEESE, RED CHILI GLAZE, SWEET POTATO BISCUIT

## CHILLED GULF SHRIMP REMOULADE 13

SHAVED CUCUMBER, ROMAINE, CHERRY TOMATOES

## BLUE CRAB & CAULIFLOWER GRATINÉE 14

HERB CRUST, BAGUETTE TOASTS

## NEW ORLEANS BARBECUED SHRIMP & GRITS 12

ANSON MILLS STONE GROUND GRITS, BLACK PEPPER CREOLE SPICED BUTTER SAUCE

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# SOUPS

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## CREOLE TURTLE SOUP 10

AGED SHERRY, CHOPPED EGG

## CHICKEN AND ANDOUILLE GUMBO 10

LOUISIANA POPCORN RICE

## CHEF'S SEASONAL SOUP 9

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# SALADS

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## BROUSSARD'S CAESAR 10

ROMAINE, GARLIC CROSTINI, PARMIGIANO-REGGIANO

## ROMAINE WEDGE 10

APPLEWOOD-SMOKED BACON, PEARS, PECANS, CRUMBLLED BLEU CHEESE DRESSING

## ROCKEFELLER SALAD 12

CRISPY OYSTERS, BABY SPINACH, HERBSAINT DRESSING, CHOPPED EGG, SHAVED RED ONION

## CHILLED LUMP CRAB RAVIGOTE 14

CHILLED POACHED ASPARAGUS, BELGIAN ENDIVE, CHAMPAGNE VINAIGRETTE

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# FRESH GULF SEAFOOD

## GRILLED GULF FISH AMANDINE 28

TOASTED ALMONDS, CHIVE BEURRE BLANC, LYONNAISE POTATOES

## BRONZED REDFISH 30

LUMP CRAB, MIRLITON AND CELERIAC SALAD, LEMON BEURRE BLANC

## POMPANO PONTCHARTRAIN 29

SAUTÉED GULF SHRIMP, CREOLE TOMATO GLAZE, GREEN BEANS AMANDINE

## GULF FISH BONAPARTE 28

SHRIMP AND CRAB DRESSING, HARICOTS VERTS, CRYSTAL GASTRIQUE

## SAFFRON SHRIMP PASTA 22

EGG PAPERDELLE, CRIMINI MUSHROOMS, SAFFRON CREAM, SHAVED PECORINO ROMANO

## GULF SHRIMP CREOLE 24

AROMATIC LONG GRAIN RICE

# MEAT & POULTRY

## TRUFFLE CHICKEN BREAST 22

WILD MUSHROOMS, ARTICHOKE, HERB ROASTED POTATOES

## DUCK MARENGO 25

SEARED DUCK BREAST, PAN ROASTED MUSHROOMS AND FINGERLING POTATOES, CITRUS DUCK GLACE

## GRILLED LAMB RIB CHOPS 34

GOAT CHEESE MASHED POTATOES, HAZELNUT BEURRE NOISETTE, MINT PEPPER JELLY

## FILET MIGNON BORDELAISE 36

ROASTED GARLIC MASHED POTATOES, GRILLED BALSAMIC RED ONIONS, BORDEAUX VEAL GLACE

# SIDES

HARICOTS VERTS AMANDINE 6

LYONNAISE POTATOES 6

GRILLED ASPARAGUS 7

ROASTED GARLIC MASHED POTATOES 6

CREOLE CORN MAQUE CHOUX 6

GRILLED SHRIMP OR SAUTÉED LUMP CRAB 8