



# Broussard's

RESTAURANT & COURTYARD

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# Broussard's



—• **1920**

**BROUSSARD**

Joseph Broussard marries Rosalie Borrello. Together, they open Broussard's.

**1974** —•

**SERGETO  
& MARCELLO**

Longtime steward Joseph Sergeto partners with Joseph C. Marcello and Joseph Marcello Jr. to purchase and renovate Broussard's.

—• **1984**

**PREUSS**

Gunter and Evelyn Preuss become part-owners of Broussard's. They later become sole owners in 1993.

—• **2013**

**AMMARI**

The Ammari brothers purchase Broussard's. They are honored to carry on the tradition of fine dining into the next century.



# Broussard's

RESTAURANT & COURTYARD

Broussard's first opened its doors in 1920 when prominent local chef Joseph Broussard married Rosalie Borrello and they moved into her childhood home on Conti Street. They lived in the apartment upstairs, while Broussard worked downstairs to create a five-star restaurant where he masterfully combined the local Creole cuisine with classic French dishes inspired by his formal Parisian culinary training. In 1966, longtime steward Joseph Segretto took over, and in the 1970s, he renovated the restaurant with the Marcellos. Beginning in the 1980s, Evelyn and Gunther Preuss graciously maintained the restaurant for decades, until the Ammari family acquired it in 2013.

Today, Executive Chef Jimi Setchim continues the tradition of a French and Creole influenced menu. "It's an honor to work in a kitchen with so much history and culture," said Setchim. "I'm fortunate to have the opportunity to create special menus for this year that will both honor and celebrate the past while moving forward for the next 100 years." Thank you for joining us as we celebrate 100 years of dining in the French Quarter.



## COCKTAILS THROUGH *The* DECADES

**1920: BEE'S KNEES** • 12

GORDON'S GIN, YELLOW CHARTREUSE,  
LEMON, HONEY-SAGE SYRUP

**1930: DOROTHY LAMOUR** • 10

BACARDI SUPERIOR, GRAPEFRUIT,  
BLOOD ORANGE SOLERNO,  
BLUEBERRY-POMEGRANATE GRENADINE

**1940: ISADORA DUNCAN** • 13

KNOB CREEK BOURBON, BLACKBERRIES, LEMON,  
HONEY-SAGE SYRUP

**1950: BIG HOPPER** • 9

CRÈME DE MENTHE DARK, CRÈME DE MENTHE LIGHT,  
CRÈME DE CACAO DARK, CRÈME DE CACAO LIGHT,  
HEAVY WHIPPING CREAM

**1960: GEORGIA ON MY MIND** • 11

JIM BEAM, REGAN'S ORANGE BITTERS,  
ANGOSTURA BITTERS, PEACH SYRUP,  
LUXARDO CHERRY

**1970: ANOTHER TEQUILA SUNRISE** • 12

TRES AGAVE BLANCO, CAMPARI, LIME, PINEAPPLE

**1980: RISKY BUSINESS** • 10

GORDON'S GIN, BLOOD ORANGE SOLERNO,  
BENEDICTINE, PINEAPPLE, LIME, GRENADINE,  
RHUBARB BITTERS

**1990: MR. BIG BLUES** • 10

WHEATLEY VODKA, TRIPLE SEC, LEMON,  
WHITE CRANBERRY, BLUEBERRIES

**2000: MILLENNIAL MULE** • 9

JIM BEAM, LIME, GINGER BEER, PEACH BITTERS

**2010: ROUGAROU** • 12

TRES AGAVE BLANCO, SPARKLING WINE  
BITTERMENS GRAPEFRUIT SYRUP, LIME

**2020: BROUSSARD'S SMILE** • 10

DELACOUR BRANDY, BLOOD ORANGE  
SOLERNO, LEMON, GINGER, ANGOSTURA BITTERS



As Broussard's commemorates 100 years of fine dining, we also celebrate the foods that share the same rich history as our grande dame restaurant. On this menu, Chef Jimi Setchim pays tribute to a key ingredient in the culture of New Orleans—coffee—and features it throughout.

"New Orleans has a longstanding history with coffee, and its importance has made a significant impact on the city and her people. As the closest port to coffee bean growers across Central and South America, New Orleans stands as the leading coffee importer in the country, with some of the largest silos in the world. According to the 1928 book *Fabulous New Orleans*, the Crescent City is often credited with creating the coffee break, not just as a morning ritual, but enjoyed all day long. New Orleanians drink coffee for breakfast and lunch, as a pot of French-press at dinner, and even as an after-dinner drink in Café Brûlot. This New Orleans concoction embodies the idea of never slowing down—it takes rich, bitter coffee and pairs it with sweet brandy, citrus, and spicy clove. And, of course, chicory coffee is one of the flavor-profiles most closely associated with New Orleans."

*—Chef Jimi Setchim*

# Coffee

**\$38 CENTENNIAL PRIX FIXE**

## STARTER

**SOUTHERN WALDORF SALAD**  
LITTLE GEM LETTUCE, GRAPES,  
BOURBON POACHED PEARS, CANDIED PECANS,  
MINT & YOGURT VINAIGRETTE

**POTATO & LEEK SOUP**  
POMEGRANATE SEEDS, FINES HERBS

**DUCK & PIMENTO JOHNNY CAKES**  
CHICORY COFFEE & DUCK LIVER MOUSSE, PIMENTO CHEESE,  
CORNMEAL CAKES, PICKLED SHALLOTS

## ENTRÉE

**COFFEE CRUSTED  
LAMB LOIN CHASSEUR**  
LYONNAISE POTATOES, ROASTED CARROTS,  
SAUCE CHASSEUR

**STUFFED CRAB THERMIDOR**  
GRILLED ASPARAGUS, BEARNAISE

**BOUDIN STUFFED QUAIL**  
BRAISED WINTER GREENS, PORT WINE REDUCTION

## DESSERT

**SPIKED COFFEE CAKE**  
CAFÉ BRÛLOT GANACHE

**PINEAPPLE TART TATIN**  
CANDIED GINGER ICE CREAM





As Broussard's commemorates 100 years of fine dining, we also celebrate our native foods that share the same rich history as our grande dame restaurant. On this menu, Chef Jimi Setchim pays tribute to a key ingredient in all Louisiana cuisine—spices. The spices used today, from bay leaves and cinnamon to clove and cayenne peppers, are the same spices used 100 years ago, and will continue to enhance foods for the next century of dining.

“New Orleans, more than any other food city, is known for flavorful food—spicy, rich, bold, deep, and memorable are all common words used to describe the food we love, and live by, in New Orleans. As such, we want to highlight some of the spices that make Creole food what it is—hot peppers (tabasco and cayenne) from Central and South America, basil and anise from Europe, bay laurel from the Mediterranean, allspice from the Caribbean, cinnamon and clove from India and Africa. Spices are the perfect metaphor for Creole cooking, a blending of flavors indigenous to the people that make up New Orleans.

“Think, for example, about a pot of gumbo—French roux, African okra, Indian spices, South American and Mexican peppers, German-style Cajun sausage made with scrap, trim and lagniappe of locally butchered meats. All of this combined with the meats and seafoods that Louisiana's bounty provides—oysters, crab, shrimp, alligator, chicken, duck, pheasant—and served over Chinese rice and/or with French bread baked by a German baker, Leidenheimer.

“In 1972, local chef Tony Chachere debuted his famed Creole Seasoning. Over the years, other chefs, restaurateurs, farmers, and spice blenders followed suit. Most homes and restaurants across the country now have some sort of Creole or Cajun seasoning in them—Paul Prudhomme's Magic Seasoning, Slap Ya Mama, and Zatarain's, to name a few. Most incorporate salt, garlic, onions, paprika, cayenne, and black pepper.”

*—Chef Jimi Setchim*

# Spices

**\$38 CENTENNIAL PRIX FIXE**

## STARTER

**FRENCH ONION SOUP**  
BAY LAUREL, VEAL BROTH, GRUYÈRE GRATINÉE

**BAKED OYSTERS AMANDINE**  
GULF OYSTERS, LEMON, PARSLEY, PARMESAN,  
TOASTED ALMONDS, CREOLE SEASONING

**PONCHATOULA STRAWBERRY SALAD**  
PICKLED RED ONIONS, LEMON POPPY DRESSING,  
BABY SPRING GREENS, CANDIED ALMONDS

## ENTRÉE

**BRAISED RABBIT POT PIE**  
CARROTS, PARSNIPS, PEAS, PUFF PASTRY

**CREOLE SPICED  
SMOTHERED PORK CHOPS**  
CORNBREAD DRESSING, HARICOT VERT,  
CAMELIZED ONION GRAVY

**SHRIMP STUFFED CRAB**  
GULF SHRIMP & BLUE CRAB STUFFING,  
TABASCO BUERRE FONDUE, KALE & CARROT SLAW

## DESSERT

**BLACK FOREST CAKE**  
CAYENNE & DARK CHOCOLATE GANACHE, CHERRIES

**LEMON CHIFFON CAKE**  
LOUISIANA STRAWBERRIES, CRÈME FRAICHE





As Broussard's commemorates 100 years of fine dining, we also celebrate our native foods that share the same rich history as our grande dame restaurant. Rice is a staple in both Cajun and Creole cooking, and as such has myriad uses throughout our history. On this menu, Chef Jimi Setchim showcases this simple, yet perfect, grain in several menu items.

“As a filler in boudin, as an accompaniment with gumbo, as a featured part of étouffée and jambalaya, or as a dessert in calas—rice is engrained in our food culture. The ability to use the lagniappe available from dinner the night before (boudin, calas) speaks to the history of Creole food—use what you have, make it flavorful, and most importantly, enjoy it.

“Rice was grown in the overflowing banks of the Mississippi River, but its techniques and uses were really brought to light by the Africans. Today, it is one of the largest crops farmed in Louisiana. It typically has two growing seasons, with the second being incredibly weather dependent. Many rice farmers use that second season to raise crawfish, as the rice fields hold the perfect combination of water, nutrients, and safety for the crawfish. It's the perfect example of the symbiotic relationship Louisiana has with its food and land.”

*—Chef Jimi Setchim*

# Rice

**\$38 CENTENNIAL PRIX FIXE**

## **STARTER**

**SPINACH & ARTICHOKE DIP**  
TOASTED BAGUETTE

**SPICY POPCORN SHRIMP**  
GULF SHRIMP, CRYSTAL BEURRE BLANC,  
FRESH HERB RANCH, PICKLED CELERY SLAW

**SPINACH SALAD**  
SPICED LOUISIANA LONG GRAIN RICE CRISPS,  
CHOPPED EGG, CRUMBLER BACON, GOLDEN RAISINS,  
BALSAMIC & CANE VINAIGRETTE

## **ENTRÉE**

**ROSEMARY & BALSAMIC GLAZED  
PORK TENDERLOIN**  
BACON POTATO SALAD, KALE & ALMOND SLAW

**“SHAKE & BAKE” AIRLINE CHICKEN BREAST**  
GARLIC & HERB BREADCRUMBS,  
GRUYERE BAKED MACARONI, SUMMER GREENS

**GULF SHRIMP ÉTOUFFÉE**  
LOUISIANA LONG GRAIN RICE

## **DESSERT**

**CREOLE LOUISIANA  
LONG GRAIN RICE CALAS**  
ROASTED STRAWBERRY ICE CREAM, CANE SYRUP

**MISSISSIPPI MUD PIE**  
OREO CRUST, RASPBERRY COULIS





As Broussard's commemorates 100 years of fine dining, we also celebrate our native foods that share the same rich history as our grande dame restaurant. Pecans, Louisiana's indigenous nut, have been utilized for hundreds of years in dishes ranging from savory to sweet. On this menu, Chef Jimi Setchim showcases the Louisiana pecan with several special menu items.

"Native to the Southeast, specifically Louisiana, pecans are a staple in Creole cuisine. The trees grow wild in yards and are commercially farmed throughout the state. Antoine, an enslaved person in the 1850s, is credited with propagating the pecans we know today. He grafted superior wild pecans to farm-grown seedling stock and won the award for Best Pecan Exhibit at the 1876 Philadelphia Centennial Expo. As such, he named his trees Centennial Pecans. His success led to more improved varieties and resulted in shaping the commercial pecan market. The Port of New Orleans helped the pecan become a viable export product, earning its reputation as America's most desired nut, and serving as its international gateway to global destinations.

"Sweet, nutty, crunchy, and with a little fat from the residual oil, pecans are prolific in our Creole dishes. Salted and eaten as snacks, incorporated into salads, used as a coating on fish, and of course, enjoyed in desserts. We crust tart goat cheese with pecans. We pair the essence of toasted pecans with lamb in a rich sauce. We spice pecans to add contrast to sweet and floral ice cream, and we pair them with dark chocolate in a decadent cake."

*— Chef Jimi Setchim*

# Pecans

**\$38 CENTENNIAL PRIX FIXE**

## STARTER

**BEET TARTARE**  
PECAN CRUSTED GOAT CHEESE, SHAVED CUCUMBERS,  
CHAMPAGNE & DIJON VINAIGRETTE

**OXTAIL SOUP**  
ROSEMARY & GARLIC FINGERLING POTATOES

**CRISPY GULF OYSTERS**  
ROQUEFORT DRESSING, CRYSTAL GASTRIQUE,  
PICKLED SHALLOT

## ENTRÉE

**BRAISED LAMB SHANK**  
FINES HERB & GOAT CHEESE GRITS,  
LOUISIANA PECAN & FIG DEMI-GLACE

**GULF SHRIMP  
& SWEET POTATO GNOCCHI**  
PANCETTA, SAGE, BROCCOLI RABE, BEURRE NOISETTE

**PAN-SEARED WILD SALMON**  
CANE & CIDER GLAZE, WILTED FALL GREENS

## DESSERT

**HONEY, LAVANDER & GOAT CHEESE  
ICE CREAM PROFITEROLES**  
CANDIED HERB PROFITEROLES, HOUSEMADE ICE CREAM,  
SPICED PECANS

**CHOCOLATE PECAN GATEAU**  
SALTED CARAMEL ICE CREAM







As Broussard's commemorates 100 years of fine dining, we also celebrate our native foods and traditions that share the same rich history as our grande dame restaurant. Louisiana's hot, humid summers and short, mild winters allow for a variety of sweet citrus to be grown and then harvested in late fall or early winter, just in time for Reveillon. Chef Jimi Setchim showcases Louisiana citrus with several special menu items on the traditional Reveillon menu.

"Walk through any neighborhood in New Orleans and you'll pass countless citrus trees. Some sprouted up on their own long ago. Some were planted by home gardeners because of how well they grow in Louisiana. All of them are stunning—the rich green leaves, beautiful white flowers, and then, the contrast of bright yellow and orange as the fruit ripens. The ability for the home cook or gardener to step into their yard, or to the sidewalk, and pluck fresh citrus is a beautiful thing.

"Satumas and kumquats are often eaten as snacks. Oranges, grapefruits, and tangelos are juiced to drink. Lemons and limes are used to brighten-up beverages or cooked into desserts. Any Louisiana citrus can be made into jam, pepper jelly, or marmalade. In typical New Orleans fashion, citrus can also be made into a nice afternoon cocktail or version of limoncello. The fragrant leaves brighten up pastas, soups, or curries.

"Personally, my wife and I have five citrus trees in our backyard and one in the front, and we are constantly looking for ways to squeeze in more—blood orange, Meyer lemon, navel orange, satsuma, Persian lime, and kumquat. After a rain, the leaves team with fresh citrus scent. When in bloom, the garden is covered in pretty flowers. I love being able to walk outside and pick citrus. We routinely add them to salads, squeeze them into water, finish sauces with them, make some variation on lemon bars, and steep them in booze outside in the sun to make "citrus"-cello. The puppies will occasionally get some in their water bowls too; they really like satsuma."

*-Chef Jimi Setchim*

# Citrus

**\$49 REVEILLON PRIX FIXE**

## 1ST COURSE

SATSUMA CURED SALMON  
JOHNNY CAKES, CRÈME FRAICHE, CAJUN CAVIAR  
MEYER LEMON ROASTED BRUSSEL SPROUTS  
WHIPPED BRIE, BACON JAM, GREEN APPLES

## 2ND COURSE

KALE & AVOCADO SALAD  
KUMQUATS, RED ONION, CANDIED ALMONDS,  
CITRUS-DIJON VINAIGRETTE

LOBSTER BISQUE  
POACHED LOBSTER, WHITE WINE, TARRAGON

## ENTRÉE

GRILLED DUCK BREAST  
FOIE GRAS DIRTY RICE, GRILLED BROCCOLINI,  
SATSUMA-PEPPER JELLY

SEARED SCALLOPS ST. JACQUES  
GRUYERE FONDUE, ROASTED PEARS,  
WILTED CHARD, MUSHROOM DUXELLES

LOBSTER GNOCCHI  
WINTER GREENS, OYSTER MUSHROOMS

## DESSERT

KUMQUAT MARMALADE SPICE CAKE  
PINK PEPPERCORNS, PECANS, CANDIED KUMQUATS

MEYER LEMON PANNACOTTA  
STRAWBERRY JAM, ROSEMARY SHORTBREAD COOKIE

