



SUCCOTASH®

HAPPY VALENTINE'S DAY

\$60 / GUEST
CHOOSE ONE PER COURSE



BUBBLES AND PEARLS

Two Glasses of Bubbly, Sturgeon Caviar, Johnny Cakes, Crème Fraiche
\$55 Additional

INTRODUCTIONS

OYSTERS BIENVILLE

Mushrooms, Shrimp, Parmesan

LOBSTER COBB SALAD

Corn, Romaine, Avocado, Bacon

BLACKENED OCTOPUS

Smashed Red Potato, Broccoli Salad, Plum BBQ Sauce, Sour Cream, Chives

FRIENDSHIP

ROASTED BEET & GOAT CHEESE SALAD

Watercress, Pecans, Sorrel, Blood Orange, Apple Cider Vinaigrette

CRISPY BLUE CATFISH

Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

PIMENTO CHEESE

Tomato Jam, Pork Rinds, Pickled Okra, Cucumbers, Popcorn Bread

FRIED GREEN TOMATO SALAD

Arugula, Radishes, Buttermilk Dressing, Feta Cheese

DATING

BRAISED BEEF SHORT RIB

Mashed Potatoes, Root Vegetables, Grain Mustard-Bourbon Sauce

OLD BAY CHESAPEAKE FLOUNDER

Lemon-Brown Butter, Chile Romesco, Savoy Cabbage, Braised Fennel

RED ROYAL SHRIMP SCAMPI

Dirty Rice, Wilted Greens, Champagne Butter Sauce

FRIED CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

LOVE

CHOCOLATE POT DE CRÈME FOR TWO

Assorted Garnishes

PASSIONFRUIT & JALAPEÑO PANNA COTTA

Cashew Caramel

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream, Flowers

 Vegetarian



 Gluten-Free