

Rebelle “Culinaria” Restaurant Weeks

First Course (Choice of)

Crawfish Risotto, Sugar Snap Peas, Tarragon Butter, Aged Parmigiano

Chopped Romaine Salad, Red-Pepper Ranch, Bacon, Tomatoes, Cheddar, Candied Pecans

Braised Field Peas, Guanciale, Garden Greens, Fresno Pepper Hot Sauce

Charbroiled Gulf Oysters, Caramelized Garlic Butter

Grilled Shrimp, Winter-Spice Butter Glaze, Lemon Squeeze

Deviled Eggs, “Creole” Spice, Candied Bacon and Pickled Okra

Crab Cakes, Red Remoulade, Sugar Snap Peas

Seafood Bisque, Grilled Sourdough, Lump Crab Salad

Main Course (Choice of)

Blackened Red Fish, Lump-Crab Maque-Choux, Red Pepper Sauce

Garlic Buttered Lobster Roll with Thick Cut Fries (\$20 Supplement)

Shrimp Bucatini with “Rockefeller” White Wine-Cream Sauce, Bacon and Caviar

Chicory-Spiced Braised Chuck-Flap, Cheese Grits, Buttered Squash

Add-Ons

Sauteed or Grilled Shrimp (3) +\$18

Pan-Seared Jumbo Diver Scallops (2) +\$24

Jumbo King Crab Legs, Caramelized Garlic Butter - Market Price

Dessert (Choice of)

Bourbon-Soaked Chocolate Bread Pudding, Orange Creme Anglaise

Hummingbird Cake, Cream Cheese Frosting and Pecans

\$55 per person + tax

Restaurant Week is from Jan.16-Jan.28