

# **Felicia Suzanne's Downtown Dining Week 2020**

## **Two Appetizers for Two | \$20.20**

Crispy Oysters | New Orleans BBQ Sauce

Or

House Smoked Salmon Deviled Eggs

Or

Chicken Crepes | Lemon Butter Sauce | Tomato Jam

## **Three Course Menu | \$35/person plus TN Tax and 20% Gratuity**

### **First Course**

Oysters of Love: Crispy Gulf Oysters

New Orleans BBQ Sauce | Creamy Hana Farm's Grits

or

BLFGT Salad: Benton Bacon

Organic Greens | House Made Pimento Cheese

Fried Green Tomato | Creole Remoulade Dressing

or

Chicken & Smoked Sausage Gumbo | Long Grain Brown Rice

### **Second Course**

Pecan Crusted Gulf Fish

Creole Mustard Butter Sauce | BBB Southern Cook Greens

or

Sunday Sugo: Rich Italian Gravy with Claybrook Farms Beef

Home Place Pastures Pork | Parmesan Risotto

or

Ricotta Dumplings | Butternut Squash | Walnuts

Romano Cheese | Balsamic Syrup

### **Third Course**

Espresso Crème Brûlée | Short Bread Cookies

or

Spiced Pumpkin Cake | Huling Station Praline Sauce

or

Sweet Magnolia Sorbet

**Two Cocktails featuring Old Dominick | \$20.20**

Creole Martini: Old Dominick Vodka  
Flo's Pickled Jalapeno Juice | stuffed olives

or

Apple Cider & Huling Station Punch

or

Old Dominick Honeybelle Pomegranate Paloma

or

Classic Gin & Tonic

**Downtown Dining Wine**

Coppola Diamond Pinot Grigio | \$30

Coppola Diamond Claret | \$32

**Curb Side Take Out Menu for \$20.20**

**\*\*only available for take out**

**\*\*the above menus are available for take out too**

**Two Appetizers for Two | \$20.20**

Crispy Oysters | New Orleans BBQ Sauce  
over Hanna Farm Grits

or

House Smoked Salmon Deviled Eggs | Kelly's Katch Caviar

or

Chicken Crepes | Lemon Butter Sauce | Flo's Tomato Jam

**Short Rib Grill Cheese | House Cut Fries**

**Glass of Dear Mom from Oregon Wine | \$20.20**

**Enchilada's for Two | \$20.20**

Marmilu Farms Chicken Enchilladas  
Duo of Sauce | Cilantro | Flo's Pickled Jalapenos