



# SUCCOTASH

## PRIME



## RESTAURANT WEEK | BRUNCH

\$35 Per Guest

### STARTER Choose One

#### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon, Smoked Honey Vinaigrette

#### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

#### CORN & CRAB HUSHPUPIES

Hot Honey, Miso Mustard, Bourbon-Pickled Fresno

### MAIN Choose One

#### SHRIMP'N'GRITS

Andouille Sausage, Holy Trinity, Jalapeño Oil

#### SMOKED SHORT RIB HASH

Poached Egg, Kimchi Hollandaise

#### CHICKEN & WAFFLES

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

### DESSERT

#### ORANGE-GINGER STICKY ROLL

Miso Butterscotch Glaze

 Plant-Based

 Vegetarian

 Gluten-Free



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## RESTAURANT WEEK | LUNCH

\$35 Per Guest

### STARTER Choose One

#### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon, Smoked Honey Vinaigrette

#### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

### MAIN Choose One

#### CRISPY FLOUNDER

Crab Dirty Rice, Caper Vinaigrette

#### SMOKED SHORT RIB

Rosemary Potato Purée, Nori-Roasted Carrots

#### CHICKEN & WAFFLES

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

### DESSERT Choose One

#### BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

#### GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel





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### RESTAURANT WEEK | DINNER

\$55 Per Guest

#### STARTER Choose One

##### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon, Smoked Honey Vinaigrette

##### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

##### CORN & CRAB HUSHPUPPIES

Hot Honey, Miso Mustard, Bourbon-Pickled Fresno

#### MAIN Choose One

##### PAN-SEARED SEA SCALLOPS

King Crab Etoufee, Toasted Delta Rice

##### GOCHUGARA-ROASTED CHICKEN

Kimchi Dumplings, Leeks, King Trumpet Mushroom

##### SMOKED SHORT RIB

Rosemary Potato Purée, Nori-Roasted Carrots

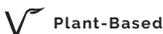
#### DESSERT Choose One

##### BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

##### GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel



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RESTAURANT WEEK

COCKTAILS

SOJUTO	\$13.00
Chum Churum Soju, Mint Syrup, Fresh Mint, Bubbles	
GOLD RUSH	\$14.00
Old Bardstown Bourbon, Fresh-Squeezed Lemon, Honey	

SPIRIT-FREE LIBATION

MOCKINGBIRD MULE	\$13.00
Pathfinder Non Alcoholic, Blackberry, Ginger, Bubbles	

WINE

SPARKLING

CHARDONNAY	\$52.00
Tripoz, 'Crémant de Bourgogne', Burgundy, FR	

WHITE

VERDEJO	\$62.00
Naia, Rueda, SP	
SAUVIGNON BLANC	
Domaine Foucher-Lebrun, 'Le Mont', Sancerre, SP	

ROSÉ

TROUSSEAU	\$48.00
Stolpman Vineyards Combe, 'Vin Gris', Ballard Canyon, CA	

RED

MENCIA	\$38.00
Benito Santos, Monterrei, SP	
PINOT NOIR	\$52.00
Bouchard Père & Fils, Burgundy, FR	
TEMPRANILLO	\$42.00
Ramirez de la Piscina, Rioja, SP	