

Sou'Wester

APPETIZERS

Bibb Lettuce Salad with Herb Vinaigrette	7
Iceberg Lettuce Salad with Creamy Ranch Dressing and Bacon Bits	7
Heirloom Beet Salad with Lemon Mascarpone	8
Old Fashioned Cream of Mushroom Soup	8
French Lentil Soup with Venison Sausage	8
Maryland Blue Crab Bisque	12
Marinated Chesapeake Bay Rockfish Carparccio	13
Shoat Rilletes with Pickled Green Tomatoes	11
Sautéed Pork Belly and Pickled Watermelon Rind	14

ENTREES

Grilled Shrimp with Eggplant Salad and Parsley Vinaigrette	19
Sautéed Red Snapper with Old Bay Chowder	20
Blackened Bluefish with Cajun Rice	18
Sou'Wester Skillet Fried Chicken with Coleslaw	13
Chicken and Dumplings	17
Chicken Fried Pork Steak with Smoked Ham Hock Sauce	19
Corned Beef Shortribs with Horseradish Soubise	24
Roasted Leg of Baby Lamb with Beans	24

SIDES

Winter Waldorf Salad	4
Collard Greens	5
Cauliflower Gratin	4
Hush Puppies	4
Creamy Grits	5

DESSERTS

Pear Crisp	5
Carrot Cake	5
Banana Cream Pie	5
Cheesecake with Huckleberry Compote	5
Brownie Sundae	5

FEATURED WINES By the Bottle

2007 A&P Villaine
(Aligoté), Bouzeron,
Chardonnay 50

2007 Shaya Old Vines
(Verdejo), Rueda, Spain
Sauvignon Blanc 30

2006 Sanford,
Santa Barbara County,
Chardonnay 55

2008 Las Perdices,
Mendoza, Argentina,
Viognier 30

2006 Baileyana
Grand Cuvee,
Firepeak Vineyard,
Edna Valley, Pinot Noir 46

2004 Champion,
Carneros, Pinot Noir 50

2006 Domaine Roger
Belland,
1er Cru Beauregard,
Santenay, Pinot Noir 70

2003 Freemark Abbey,
Sycamore Vineyard,
Napa Valley,
Cabernet Sauvignon 60

2005 Château Mondésir,
Côtes de Blaye,
Cabernet Sauvignon 45

Sou'Wester celebrates Dining
WASHINGTON D.C. RESTAURANT WEEK
JANUARY 11 - 17, 2010

Three Course Menu ♦ \$35.10
- Three Course Menu to include Appetizer, Entrée and Dessert -