

SEERSUCKER

WELCOMES

CHEF JASON ALLEY

of **PASTURE & COMFORT IN RICHMOND, VIRGINIA**

as we celebrate

Wine, Oysters & More from Virginia

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THE MENU

AMUSE-BOUCHE

Rappahannock oyster on the half shell with Frogmore mignonette

Rappahannock oyster on the half shell with pickled ramp and pink peppercorn mignonette

Glass of Virginia sparkling wine

1ST COURSE

Collards oshitashi with dried Virginia country ham, pickled turnips and quail egg

2ND COURSE

Creamed Carolina Gold rice grits with smoked housemade V8, Old Salt clams,
country sack sausage and Virginia bourbon barrel fermented hot sauce

3RD COURSE

Virginia oyster stew with grilled Napa cabbage, fried shrimp, hominy,
jalapeno and preserved tomato

4TH COURSE

Grilled strip loin, Hickory King cornmeal mush, lacto-fermented carrots,
pickled celery, roasted spring onion, gravy and herb salad

5TH COURSE

Comfort's caramelized banana pudding

\$70 per person

Monday, March 24th, 2014