

Suzette's

♥ 2026 ♥
VALENTINE'S DAY

Amuse Bouche

SOUPS & SALADS:

*Chicken and Tasso Gumbo with Rice
Baked French Onion Soup Gratinée
Shrimp Cocktail with Remoulade Sauce
Escargot with Spinach and Bacon
Suzette's Orange Salad with Mixed Greens and Almonds
Roasted Beet Salad with Feta Cheese and Toasted Walnuts*

PLAT PRINCIPALE:

*Salmon Filet with Lemon, Dill and Caper Sauce, Mashed Potatoes and Mixed Vegetable Ragu
Steak Frites - Flatiron Steak served with Suzette's Pommes Frites
Shrimp Beignet and Crabcake Entrée with Mashed Potatoes and Mixed Vegetable Ragu
Mushroom Risotto with Black Winter Truffles
Habañero Chicken étouffée served over Cornbread
Shrimp Creole Crêpe
Suzette's Chicken Crêpe
Beef Bourguignon Crêpe
Roasted Vegetable Crêpe with Feta Cheese*

DESSERTS:

*Lemon Curd and Raspberry Crêpe ♥ Mixed Berry Crêpe
Raspberry Sorbet ♥ Red Velvet Cupcake
Chocolate Raspberry Tart ♥ Cheese Plate
Bananas Foster Tea Cake
\$85 per person, plus tax and gratuity*