

Hugo  
Restaurant week  
March 23-27

1<sup>st</sup>

Fritters  
Sweet corn, mascarpone, thyme, chili jam

Scallop  
Cauliflower, arugula, bacon, truffle

Chilled corn soup  
Grilled corn, crawfish, red onion, crème fraiche

2<sup>nd</sup>

Hugo salad  
New potato, local greens, goat cheese, bacon, smoked pommery vinaigrette

Southern Caesar  
Romaine, country ham, corn bread, manchego, spicy Caesar dressing

3<sup>rd</sup>

Chef's selection of fresh fish  
Brick dough, fennel, asparagus, tomato, almonds

Pork loin  
Sweet corn spoon bread, southern greens, garlic carrot glaze

Shrimp n' Grits  
Grits, white cheddar, tasso ham, herbs, demi glaze

Amish chicken  
Warm new potato salad, goat cheese, local greens, jerked onions, tomato jam

One choice per course

\$26.10 per person