

BLACK HISTORY MONTH  
AT PICÁN

*Flavors of  
the Gulf Coast!*

*First Course*

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**WILD GULF FLOUNDER CRUDO**

*With coconut milk, sugar cane, soy and olive oil*

Black Coyote Napa Valley  
Sauvignon Blanc 2008

*Second Course*

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**LOUISIANA BLUE CRAB STUFFED SHRIMP**

*With hearts of palm, hollandaise and hot sauce*

Brown Estate  
Napa Valley Chardonnay 2009

*Entrée*

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**CAST IRON SEARED BOBWHITE QUAIL**

*With crawfish jambalaya, "all day" greens,  
pot liquor and bacon/garlic jelly*

Vision Cellars  
Sonoma County Pinot Noir 2008

\$60 per person

Tax, gratuity and additional beverages not included.  
20% gratuity added to parties of six or more.