



RESTAURANT WEEK MENU 2016

RESTAURANT WEEK AUGUST 12-27

\$45.00 PERSON
(TAX AND GRATUITY NOT INCLUDED)

1ST COURSE

Choice of:

Texas Field Greens with Candied Almonds,
Dallas Goat Cheese, Strawberries, Balsamic Vinaigrette

Caesar Salad with Romaine Hearts,
Focaccia Croutons, Shaved Reggiano cheese

Soup du jour – Chef Selection of the day

Suggested pairing:

Robert Mondavi, Fume Blanc, Napa Valley, 2014 \$10

2ND COURSE

Choice of:

Pan Seared All Natural Sea Scallops with English Peas,
Roasted Fingerling, Oyster Mushrooms, Asparagus,
Meyer Lemon Vinaigrette

Suggested pairing:

Franciscan, Chardonnay, Napa Valley, 2014 \$10

Sea Salt Rubbed Beef Tenderloin with Truffle Peruvian
Pomme Puree, Caramelized Cipollini Onion

Suggested pairing:

J. Lohr, Cabernet Sauvignon, Paso Robles, 2013 \$10

Marinated Pork Chop with Stone Ground Grits,
Tobacco Onions, Ancho-Honey Reduction

Suggested pairing:

Ergo, Tempranillo/Granacha, Spain, 2013 \$10

3RD COURSE

Choice of:

Pecan Infused Flan

Pineapple Upside-Down Cake

Suggested pairing:

Chateau Cantegril, Sauternes, France, 2013 \$8