



RESTAURANT WEEK MENU 2017

AUGUST 4TH-19TH

\$49 PERSON
(TAX AND GRATUITY NOT INCLUDED)

1ST COURSE

Choice of:

Texas Field Greens with Carrots, Baby Heirloom Tomatoes, Cucumbers, Balsamic Vinaigrette

Gem Salad with Pickled Red Onions, Toasted Pine Nuts, Stilton Blue Cheese, Strawberry Vinaigrette

Poblano Cheddar Bisque

Suggested pairing:

Zerbina, Prosecco N/V, Italy \$11

2ND COURSE

Choice of:

Pan Seared All Natural Sea Scallops with English Pea Puree, Marble Potatoes, Roasted Red Tomatoes, Nueske's Chicharrones, Caramelized Leek Butter Sauce

Suggested pairing:

Mondavi, Fume Blanc 2014, Napa \$11

South West Rubbed Filet, Chipotle Mashed Potatoes, Cilantro Chimichurri

Suggested pairing:

Donna Olimpia Tagato 2013, Super Tuscan \$11

Marinated Pork Chop with Spiced Couscous, Purple Asparagus, Pineapple Chutney, Cider Glaze

Suggested pairing:

Revelry, Merlot 2014, Washington \$11

3RD COURSE

Choice of:

Godiva Chocolate Mousse with Hazelnut Biscotti

Suggested pairing:

Dow's, Ruby Port, \$11

Meyer Lemon Tart with Blueberry Coulis

Suggested Pairing:

Barton & Gouestier, Sauternes 2013, France \$11