



# RED MARE WINE DINNER

FRIDAY, OCTOBER 27, 2017 // 7PM

ENJOY 5 COURSES PAIRED WITH THE MOST EXQUISITE WINES  
FROM RED MARE.

\$125 PER PERSON (PLUS TAX AND GRATUITY)

PLEASE MAKE RESERVATIONS. LIMITED SEATING AVAILABLE.

## HAMACHI CRUDO

Avocado Puree, Compressed Cucumber, Mango,  
Fresno Chilies, Langoustine Oil  
*Gamble, Sauvignon Blanc, 2015,  
Napa Valley*

## RABBIT ROULADE

Carrot & Cardamom Puree, Sous Vide Parsnips,  
English Pea & Lavender Emulsion  
*Dutton Ranch, Chardonnay, 2013,  
Napa Valley*

## ESPRESSO MARINATED-JUNIPER RUBBED LAMB PORTER HOUSE

Grilled Brie Polenta Cake, Swiss Chard,  
Blackberry Relish, Lamb Reduction  
*La Vaquera, Blend, 2013, Napa Valley*

## DUCK CONFIT

Roasted Sweet Potato, Gala Apple, Red Pear Au Gratin,  
Aromatics, Foie Gras-Duck Demi  
*Red Mare, Cabernet Sauvignon, 2013, Napa Valley*

## PUMPKIN SPICED PIZZELLE STACK

Whipped Vanilla Bean Mascarpone,  
Bourbon Carmel, Candied Pecans  
*House made Pecan Praline Liquor*



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