

THE CASUAL MENU OPTIONS

(3-COURSE FAMILY STYLE)

APPETIZERS

CHOOSE ONE

CHEESE & CHARCUTERIE

olives | cornichons | mustards | fig jam | crackers | local breads

JUMBO GULF PRAWN COCKTAIL

wasabi cocktail sauce | fresh lemon

RICOTTA & STRAWBERRY BRUSCHETTA

fresh ricotta | arugula | honey | radish
fresh bread

SHORT RIB SLIDERS

pickled onion | pickles | franklins BBQ sauce | sweet buns

HEIRLOOM & MOZZERELLA SKEWERS

texas tomatoes | basil | balsamic | olive oil

SALADS

CHOOSE ONE

WATERMELON AND CUCUMBER SALAD

feta cheese | basil | red onion | lemon
honey vinaigrette

CREAMY CORN SALAD

tomato | cucumber | peppers | miso
jalapeno dressing

QUINOA SALAD

grapes | feta cheese | peppers |
spinach | almonds | balsamic
vinaigrette

GRILLED ROMAINE

tomato | cotija cheese | smoked almond |
cilantro jalapeño Caesar dressing

ENTREES

CHOOSE ONE

SOUS VIDE COWBOY STEAK

blue cheese | smoked demi glaze

CITRUS ROASTED REDFISH

avocado relish | grilled lemon

MARINATED VEAL CHOPS

curry apple demi | celery root purée

SOUS VIDE PASTURE CHICKEN

truffle chicken jus

TRUFFLE PASTA

truffle butter | truffle gouda | regianno

BUTTERNUT SQUASH WELLINGTON

mushrooms | goat cheese | green romesco sauce

SIDES

CHOOSE TWO

TEXAS HONEY ROASTED CARROTS

thai yogurt | carrot top chimichurri |
spiced chickpeas

CHARRED BROCCOLINI

yuzu cashew butter | tamari garlic dressing |
basil

CONFIT FINGERLING POTATOES

bacon herb aioli | pecorino romano

POTATO GNOCCHI

fresh texas tomato | garlic miso brown
butter | basil | spinach

MASHED POTATOES

bacon | chive | black garlic gravy

ROASTED ASPARAGUS

soy caramel | fresh herbs

CREAMY MISO CORN PASTA

miso butter | basil

DESSERTS

CHOOSE ONE

LEMON OLIVE OIL CAKE

pistachio ice cream

CREME BRÛLÉE CHEESECAKE

berries

STICKY TOFFEE CAKE

brown butter caramel | creme fraiche cream

BEERAMISU

coffee stout beer | finger cookies | cocoa powder