

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

PMUSHROOM & ONION TARTS

goat cheese | aged balsamic | arugula

SHORT RIB SLIDERS

pickles | franklins BBQ sauce | sweet buns

BAKED BRIE

fig jam | dried fruit | candied pecans | crackers

SALADS

CHOOSE ONE

LOADED WEDGE

tomato | bacon | blue cheese | chive | radish | cheese | egg | buttermilk dill dressing

HARVEST SALAD

hearty greens | brown butter croutons | candied butternut | bacon grape vinaigrette

QUINOA SALAD

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

ROMAINE SALAD

tomato | cotija cheese | croutons | poblano Caesar dressing

ENTREES

CHOOSE ONE

SOUS VIDE COWBOY STEAK

mushroom | red wine reduction

HONEY GARLIC SALMON

braised kale | chickpeas

MARINATED VEAL CHOPS

curry apple demi | celery root purée

SOUS VIDE FREE RANGE CHICKEN

rosemary chicken jus | focaccia stuffing

TRUFFLE PASTA

truffle butter | truffle gouda | regianno

BUTTERNUT SQUASH WELLINGTON

mushrooms | goat cheese | red pepper sauce

SIDES

CHOOSE TWO

HONEY ROASTED CARROTS

thai yogurt | carrot top chimichurri

CHARRED BROCCOLINI

lemon cashew butter | tamari garlic dressing | basil

CONFIT FINGERLING POTATOES

salsa verde | pecorino romano

POTATO GNOCCHI

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

CREAMY MASHED POTATOES

bacon | cheese | chive

CAPRESE ASPARAGUS

mozzarella | tomato | aged balsamic

ROASTED BRUSSELS SPROUTS

olives | pepperoncini | almonds | balsamic

DESSERTS

CHOOSE ONE

LEMON OLIVE OIL CAKE

pistachio ice cream

CREME BRULEE CHEESECAKE

coconut sugar berries

BOURBON PEACH COBBLER

vanilla ice cream

MISO CARAMEL BROWNIE

dolce de leche | ice cream