

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

CAVIAR & CRAB BLINIS

creme fraiche | chive

CARNITAS SLIDERS

guacamole | pickled onion | cilantro cabbage slow

PEACH & PROSCIUTTO SKEWERS

mozzarella | basil | aged balsamic

SALADS

CHOOSE ONE

LOADED WEDGE

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

WATERMELON CAPRESE

local tomato | mozzarella | basil | aged balsamic | EVOO

QUINOA SALAD

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

ROMAINE SALAD

tomato | cotija cheese | corn | poblano Caesar dressing

ENTREES

CHOOSE ONE

SOUS VIDE COWBOY STEAK

porcini rub | red pepper chimichurri

PINK PEPPERCORN SALMON

citrus ginger butter sauce

MARINATED LAMB RACK

pistachio relish | fresh mint

SOUS VIDE FREE RANGE CHICKEN

brown butter jus | fresh herbs

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 dressing | basil

CONFIT FINGERLING POTATOES

Italian salsa verde | pecorino romano

POTATO GNOCCHI

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

CREAMY MASHED POTATOES

bacon | cheese | chive

ASPARAGUS & ARTICHOKE

charred lemon vinaigrette

MARINATED CHICKPEA SALAD

olives | fresh herbs | feta cheese | garlic lemon vinaigrette

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