

VALENTINE'S DAY
DINNER



THURSDAY
FEBRUARY 14, 2019

1st Course

- Lobster Bisque** crème fraîche & caviar
White Asparagus hollandaise & shaved black truffles
Texas Quail Salad cranberries & grilled endives
Roasted Beets house made ricotta, candied nuts & Texas honey

2nd Course

- Roasted Cornish Hen** wild mushrooms fricassée, pearl onions & jus
Petit Filet Mignon green peppercorn, au gratin potatoes
Blackened Red Snapper Cajun spices, tomato coulis, olives & Swiss chard
Wild Alaskan Halibut frisée, couscous, toasted almonds, lemon juice
Duck Breast sour cherry gastrique & asparagus

Desserts

- Chocolate Soufflé** raspberry & crème anglaise duet sauce
Pavlova yogurt parfait & dried fruits
Tropical Meringue pineapple, pomegranate, mango, passion fruit & soft meringue
Zeppole hazelnut cream sauce

À LA CARTE

Raw Bar

Barnstable Oysters	38dz
Hackleback Caviar - USA	58
Golden Osetra Caviar - Israel	130

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.
Products go from farm-to-table.

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.