



RESTAURANT WEEK.

AUGUST 5th - SEPTEMBER 1st

TEQUILA MOCKINGBIRD 16
CEDAR SMOKED OLD FASHIONED 16

-----FIRST COURSE - CHOOSE ONE-----

WOOD GRILLED GLOBE ARTICHOKE
Herbs, Parmesan, Charred Lemon Aioli

CRUSHED AVOCADO TOSTADA
Shaved Green Cabbage, Serranos, Charred Carrots, Parmesan

WHIPPED FETA
Black Currants, Tomato Confit, Mint, Grilled Bread

MATANZAS SAUVIGNON BLANC, SONOMA
DIATOM CHARDONNAY, SANTA BARBARA

-----SPONSORED COURSE OPTION OR 7-----

BRAISED RIBEYE CIGARS
Black Garlic Aioli

-----SECOND COURSE - CHOOSE ONE-----

JUMBO LUMP CRAB FRIED SPAGHETTI
Spicy Tomato, Chili Hollandaise

KOREAN FRIED CHICKEN
Crispy Sticky Rice, Pickled Red Onion, Thai Basil

WOOD GRILLED WAGYU MEATLOAF
Bacon Hash, Green Peppercorn Butter

DOM STEPHANE BLEND, RHONE VALLEY
ALMA NEGRA MALBEC, MENDOZA

-----THIRD COURSE - CHOOSE ONE-----

TOFFEE CROISSANT BREAD PUDDING
Salted Caramel ice Cream, Chocolate, Toffee

CHOCOLATE MOUSSE
Orange Zest, Olive Oil, Sea Salt

WARRES OTIMA TAWNY 20YR PORT, PORTUGAL
BENVOLIO PROSECCO, FRUILLI

FOOD MENU 49 | WINE PAIRINGS 30

20% of the cost of your meal goes directly to the NTFB or Lena Pope charities in the DFW area.
Thank you for your generosity!