



RESTAURANT WEEK

CEDAR SMOKED OLD FASHIONED | 18
redemption high rye, house bitters

LEMON BREEZE | 12
celzo, lemon, basil

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, toasted focaccia

*Chateau Ste Michelle Rosé
Crossings Sauv Blanc*

SPONSORED COURSE OPTION OR \$7

BRAISED RIBEYE CIGAR WRAPS
vietnamese chimichurri

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

*Unknown Author Chardonnay
Unknown Author Cab Sauv*

THIRD COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING
salted caramel ice cream, chocolate, toffee

DARK CHOCOLATE MOUSSE
orange zest, olive oil, sea salt

*Warres Otima Tawny 10 Year Port
Zonin Prosecco*

FOOD MENU 49 / WINE PAIRING 35 (OPTIONAL)

We proudly support the food banks, and the children and families in our community! 20% of the price of your meal goes directly to the NTFB and LENA POPE charities in the DFW area. Thank you for your donation and generosity!