



LARGE PARTY DINNER MENU - \$165 OPTION

STARTERS (Choice Two Options)

- ☐ **Market Salad *GF VG**
Local Texas One Cut Greens | Shaved Ninja Radish | Purple Daikon Sprouts | Blackberry | Freeze Dried Raspberries | Lime Sesame Cracker | Crumbled Feta | Popcorn Shoots | Organic Blueberry Orange Vinaigrette
- ☐ **Grand Caesar **GF**
Baby Gem | House Dressing | Crispy Parmesan | White Anchovy | Roasted Tomato | Grated Pecorino
- ☐ **Soup Du Jour**
Daily soup creation
- ☐ **Individual Whipped Feta *VG**
Grilled Focaccia | Pickled Calabacitas | Toasted Pepitas
Crispy Shimeji | Parsley Oil | Hot Honey

MAIN COURSES (Choose Three Options)

- ☐ 7oz Prime C.A.B Filet Mignon
- ☐ 10oz New York Strip Prime C.A.B
- ☐ 7oz Campbell River Salmon
- ☐ 8oz Seared B&E Chicken Breast
- ☐ Pan Roasted Chilean Seabass
- ☐ Vegetable Stir Fry**

SAUCES (Choose Two Options)

- ☐ Chimichurri
- ☐ Demi-Glace
- ☐ Natural Chicken Jus
- ☐ Lemon Thyme Beurre Blanc

TABLE SIDE SERVICE (Choose Three Options)

- ☐ Sugar Snap Peas
- ☐ Roasted Summer Squash
- ☐ Asparagus Lemon Oil
- ☐ Crispy Polenta Cakes with Parmesan Cheese
- ☐ Smashed Fingerlings with Goat horn Relish

DESSERTS (Choose One Option)

- ☐ **Vanilla Crème Brûlé ****
Fresh berries | artisanal cookie
- ☐ **Pandan Latte Tiramisu**
Coconut Snow | Raspberry Gel | Crisp Phyllo
- ☐ **Turtle Cheesecake ****
Pecan & Chocolate Glaze | Caramel Sauce | Vanilla Ice Cream | Graham Cookie
- ☐ **House Made Ice Cream *GF VG**
Seasonal selection
(48 hours' notice)
- ☐ **Organic Fresh Berries ****
Mixed seasonal berries

PETIT FOURS (Macaroons*GF)

GF = Gluten Free Option Available

** = Vegan Option Available

VG = Vegetarian Option Available

**Contains dairy, eggs, tree nuts, gluten

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness*