

Regional Dinner

Texas - The Lone Star State

April 15th and 17th

5:30-7:30 PM

\$39.95 per person plus tax & service charge

Appetizers

Jalapeno Popper

Fire roasted jalapeno, creamy cheese blend, crispy bacon, sweet corn puree, cider vinegar pickled shallots

Shrimp Taco

Grilled shrimp, flour tortilla, avocado, sweet pickled jalapeños, radish, red cabbage, lime crema, tajin pepitas, micro cilantro

Soup

Texas Chili

Hearty beef stew, chilis, red peppers, carrots, onions, celery, crisp tortilla strips, cheddar cheese, sour cream, sliced scallions

Salads

Cowboy Caviar

Black eyed-peas, black beans, corn, tomatoes, red onion, bell pepper, tangy Texas dressing, herbs, corn chips

Grilled Peach

Grilled peaches, candied jalapenos, chevre, spiced pecans, marinated grilled endive, arugula, tarragon, peach balsamic vinaigrette

Entrées

Smoked Brisket

Beef brisket, smoked cheddar and chive grits, grilled broccolini, sorghum barbecue, crispy shallots, parmesan crisp, chives

Dr. Pepper Barbeque Pork Ribs

Pork ribs cooked in a Dr. Pepper infused barbecue, sweet potato puree, toasted pecans, fried brussels sprouts in a balsamic molasses glaze, microgreens

Chicken Barbacoa Ravioli

Chicken barbacoa with caramelized onion and queso fresco wrapped in pasta, creamy chipotle sauce, radish, queso fresco crumbles, cilantro, toasted sunflower seeds, lime and scallion oil

Seared Red Snapper

Tex-Mex couscous, charred corn salsa, jalapeno-lime beurre blanc, pickled red onion, scallions, lemon zest, fried capers

Menu subject to change to ensure the freshest ingredients possible.