

*Regional Dinner*  
*Texas - The Lone Star State*

*April 15<sup>th</sup> and 17<sup>th</sup>*

*5:30-7:00 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 barbeque, crispy shallots, parmesan crisp, chives*

*Dr. Pepper Barbeque Pork Ribs*

*Pork ribs cooked in a Dr. Pepper infused barbeque, 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.