



# RESTAURANT WEEK

January 15-27

Dinner is \$55 per person plus tax. Wine or cocktail pairing is available for an additional \$30 per person.

## STARTERS

### CHICKEN FRIED GULF OYSTERS

BRAISED KALE, CRISPY PORK BELLY,  
TABASCO SPIKED HOLLANDAISE

### BABY ICEBERG WEDGE

KLEINS BACON, PICKLED BERMUDA  
ONIONS, HEIRLOOM BABY TOMATOES,  
BRAZO'S BLUE CHEESE, CREAMY  
HOUSE RANCH

#### WINE PAIRING

*Mumm, Brut Prestige, Napa, California - Brut*

#### COCKTAIL PAIRING

*Ranch Sunset- Republic Blanco Texas Tequila,  
Lillet rose, Lime Juice*

## ENTREES

### TEXAS PECAN CRUSTED GULF REDFISH

ROASTED CORN, BABY KALE,  
RAINBOW SWISS CHARD, GOAT  
CHEESE STONEGROUND GRITS

### CHAR-GRILLED CREOLE BRINED PORK TENDERLOIN

BUTTERMILK MASHERS, GRILLED JUMBO  
ASPARAGUS, NATURAL JUS

#### WINE PAIRING

*Mer Soleil, Unoaked, Monterey, California- Chardonnay*

#### COCKTAIL PAIRING

*Riverwalk Sling- Real Spirits Texas Gin, Cherry Liqueur,  
Brandy, Citrus, and soda water*

## SWEET FINALE

### TEXAS PECAN CHOCOLATE TART

KLEINS BACON, PICKLED BERMUDA  
ONIONS, HEIRLOOM BABY TOMATOES,  
BRAZO'S BLUE CHEESE, CREAMY HOUSE  
RANCH

#### WINE PAIRING

*Michael David Winery, Inkblot, Lodi, California-  
Cabernet Franc*

#### COCKTAIL PAIRING

*Nutty Cowboy- Balcones Texas Bourbon,  
Creme de Cacao, Frangelico*



\$5 FROM EVERY DINNER BENEFITS  
CULINARIA AND THE PROGRAMS IT  
SUPPORTS