

RESTAURANT WEEK
DINNER MENU

*includes starter, entree, and dessert | \$55 per person
cocktail or wine pairing | \$30 per person*

FIRST COURSE

choice of

CRISPY KOROBUA PORK BELLY

REBECCA CREEK BOURBON BBQ GLAZE, SMOKED CHEDDAR HOMESTEAD
GRITS, CHARRED SCALLIONS, RADISH

CHAR-GRILLED GULF OYSTERS

PINOT GRIS, PARMESAN, MEYER LEMON, TABASCO CREMA

DRINK PAIRING

Cocktail - Old Fashioned

Rebecca Creek, Bitters, Sugar, Smoke

Wine - La Marca Prosecco

SECOND COURSE

choice of

BLACKENED TEXAS RED SNAPPER

FRIED GREEN TOMATOES, PIQUILLO PEPPERS, CHARRED CORN, COTIJA,
CILANTRO, SERANNO LIME BUTTER

MESQUITE SMOKED TEXAS AKAUSHI BEEF SHORT RIBS

SMOKED CHEDDAR LOADED MAC, CRISPY FRIED BRUSSELS, GAUJILLO
HONEY DRIZZLES

DRINK PAIRING

Cocktail - Poblano Daiquiri

Ten to One White Rum, Ancho Reyes Poblano, Citrus, Syrup

Wine - Kim Crawford Sauvignon Blanc, NZ

THIRD COURSE

choice of

COFFEE & DONUTS

ESPRESSO CHOCOLATE POT DE CRÈME, HOUSE DONUTS,
CODIGA TEQUILA DRENCHED BERRIES

WARM CAST IRON CHOCOLATE FONDANT CAKE

HOUSE LUXARDO CHERRY GELATO, SEA SALT DARK CHOCOLATE
GANACHE

DRINK PAIRING

Cocktail - Café Espresso

Anejo Tequila, Amaro Montenegro, Caffee del Fuego,
Cold Brew, Mole Bitters

Wine - Taylor Fladgate 10 Year Tawny Port