

coursed menu

amuse

tempura fried Gulf oyster,
grilled pineapple salsa, cilantro creme fraiche

salad

TX wedge, buttercrunch lettuce, jalapeno ranch
black eyed pea chicharones, pickled fried green tomato

palate cleanse

Cucumber coriander gazpacho, shallot confit

entree

44 farms bone-in ribeye, potato-polenta cake,
roast poblano, burst heirloom tomato, grilled okra, chili butter

dessert

grapefruit beignets,
cardamom chocolate sauce, bourbon caramel sauce

ladies luncheon

cheese and charcuterie board

smoked tomato preserves, roast apple mostarda, round rock honey, grilled crostini

grilled chicken Caesar canopy

Caesar style grilled chicken salad, romaine, parmigiana toile, toasted ciabatta

short rib slider

achiote braised short rib, roasted pepper, pickled onion, chipotle aioli, potato roll

chickpea arugula salad

toasted chickpea, arugula, pickled onion, tahini-lemon vinaigrette

shrimp ceviche cocktail,

lightly grilled shrimp, lime, shallot, jicama, cilantro, homemade spicy ketchup

assorted fruit display

carrot cake bites, chocolate-pecan sandies

fundraiser

Hor d'oeuvres

BBQ short rib on cornbread
goat cheese croquettes
smoked salmon in cucumber

amuse bouche

ancho chile braised short rib,
cilantro polenta cake, roasted red pepper, avocado crème, queso fresco

salad

cured steelhead trout,
braised fennel, pickled red onion, micro greens, grapefruit vinaigrette

mid

coriander cucumber sorbet

entree

braised boar roulade, bacon wrapped pork tenderloin, boar sausage,
grilled squash, corn pancake, fava bean pistou, parallel cabernet fondue, tarragon creme

dessert

chocolate waffle,
cinnamon ice cream, cayenne infused cherries

dinner for two

first

grilled tomato soup,
crème fraiche, rosemary oil

second

mixed greens,
meyer lemon vinaigrette, goat cheese croquette

third

balsamic soy glazed salmon,
duchess potatoes, roasted root veg

fourth

chocolate panna cotta,
strawberry coulis, chocolate bark

vegan beer pairing

first

tostada, lager stewed black beans,
smoked tofu, cranberry salsa, ale pickled cabbage

second

Christmas lima bean stew, roasted root veg, apple fritter

third

seared apple, bourbon roasted peach chutney,
hickory toasted pecan, micro greens, shiner cheer vinaigrette

fourth

beer braised turnip, Brussel sprout bread pudding, charred Brussel leaves

dessert

figgy pudding cake, cocoa-almond, bourbon chocolate anglaise

gallery reception

Greek style gyro bites

Santorini tomato fritter

Baba-caper stuffed eggplant

Mezze meat & cheese board

Chick pea salad

Tabbouleh

Citrus pickled veg

Roasted apple mostarda

Grilled pita

Citrus mint cooler