

BONNELL'S

Fine Texas Cuisine

EAT. DRINK. COWTOWN.



FIRST COURSE

APPETIZER SAMPLER

CRISPY QUAIL LEG, OYSTER TEXASFELLER, ELK TACO

SECOND COURSE

CHOICE OF ONE:

BONNELL'S HOUSE SALAD

MIXED GREENS, BABY HEIRLOOM TOMATOES,
JALAPEÑO-GARLIC VINAIGRETTE, QUESO FRESCO

ROASTED TOMATO & JALAPEÑO SOUP

THIRD COURSE

CHOICE OF ONE:

BONNELL'S SHRIMP AND GRITS

SEARED SHRIMP, ANDOUILLE SAUSAGE,
GREEN CHILE CHEESE GRITS, SEASONAL VEGETABLE

GRILLED BEEF TENDERLOIN

ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES,
FIVE PEPPER DEMI-CREAM

PAN ROASTED CHICKEN BREAST

ROASTED GARLIC MASHED POTATOES, SAUTÉED HARICOTS VERTS,
BUTTERNUT-SAGE BEURRE NOISETTE

DESSERT

CHOICE OF ONE:

KEY LIME PIE

TRES LECHES CREME BRÛLÉE

TUESDAY, OCTOBER 20TH- SATURDAY, OCTOBER 24TH
\$65 PER PERSON, PLUS TAX AND GRATUITY
NO SUBSTITUTIONS PLEASE

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OPTIONAL PAIRING

FIRST COURSE

CHOICE OF ONE:

FORT WORTH OLD FASHIONED

Garrison Bros Bourbon, Demerara Sugar,
Angostura and Orange Bitters

TEXAS 75

Strawberry-Lavender Infused Vodka, Splash of Lemon Juice,
Sparkling Rosé

SECOND COURSE

CHOICE OF ONE:

WATERS CHARDONNAY

WATERS SAUVIGNON BLANC

THIRD COURSE

CHOICE OF ONE:

BONNELL'S CABERNET

SANGLIER PINOT NOIR

ADD A PERFECT PAIRING TO EACH COURSE

FOR \$25 PER PERSON, PLUS TAX AND GRATUITY.

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NO SUBSTITUTIONS PLEASE