

BONNELL'S

Fine Texas Cuisine

Valentine's Day Curb-Side Dinner for Two

SUNDAY, FEBRUARY 14TH - \$135, PLUS TAX

FIRST COURSE

BONNELLS PEPPERCORN CAESAR SALAD FOR TWO

Parmesan Reggiano, Toasted Croutons

SECOND COURSE

LOBSTER TAILS AND BEEF TENDERLOIN FILETS

- One 8oz Grilled Maine Lobster Tail, with Lemon and Dill-Infused Drawn Butter
- Two Grilled 6oz Tenderloin Filets with Red Wine Demi-Glace
- Black Truffle Mashed Potatoes
- Grilled Asparagus
- Dinner Rolls

DESSERT

CHOCOLATE GANACHE TART

WITH MELT CHERRIES JUBILEE ICE CREAM

OPTIONAL ADDITIONS

SEARED CRAB CAKES \$24

Two Seared Jumbo Lump Crab Cakes, Lemon Aioli

MOËT & CHANDON "IMPERIAL" CHAMPAGNE, NV .187 - \$26

BILLECART-SALMON BRUT ROSÉ, CHAMPAGNE, NV.375 - \$70

VEUVE CLICQUOT BRUT, CHAMPAGNE, NV .375 - \$70

GRUET SPARKLING BRUT, NEW MEXICO 750ML - \$48

JCB No. 69 SPARKLING BRUT ROSÉ, CREMANT OF BURGUNDY- \$60

MOËT & CHANDON "IMPERIAL" CHAMPAGNE 750ML - \$100

DOM PERIGNON, EPERNAY, CHAMPAGNE, 2004 - \$375

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