

# Valentine's Day



## DINNER MENU

**\$125 PER PERSON, NOT INCLUDING TAX OR GRATUITY**

**\*OPTIONAL BEVERAGE PAIRING- \$50 PER PERSON**

### *Amuse-Bouche*

#### **OYSTER TEXASFELLER**

FRIED GULF OYSTERS, SPINACH, HOUSE-MADE TASSO HAM, HOLLANDAISE

#### **\*FRENCH KISS '75**

GIN, LEMON, THYME-HONEY, CHAMPAGNE

### *First Course*

#### **MUSHROOM & CHEESE TETELA**

MAQUE CHOUX, PICKLED RED ONION, COTIJA CHEESE, MIZUNA GREENS

#### **\*CHOICE OF:**

**\*BONNELL'S SAUVIGNON BLANC OR BONNELL'S PINOT NOIR**

### *Second Course*

#### **CHOICE OF:**

#### **CORNMEAL-CRUSTED FLOUNDER**

CHORIZO HOPPIN JOHN, VERACRUZ SAUCE

#### **BRAISED SHORT RIB WELLINGTON**

MOLÉ OAXACA, MEXICAN PICKLES, OAXACA CHEESE

#### **\*CHOICE OF:**

**\*BONNELL'S CHARDONNAY OR BONNELL'S CABERNET SAUVIGNON**

### *Dessert*

#### **ARNOLD PALMER CAKE**

LEMON-POPPYSEED CAKE, SWEET TEA GELÉE, ERMINE FROSTING

#### **\*CHOICE OF:**

#### **\*FORT WORTH OLD FASHIONED**

GARRISON BROS TEXAS BOURBON, DEMERARA, ANGOSTURA, ORANGE BITTERS

#### **\*LOVE BUZZED MARTINI**

FRESH ESPRESSO, VODKA, ESPRESSO LIQUEUR, SIMPLE SYRUP

### *Petit Four*

**COCOA-CHILE AMARETTO CAKE**