



Three Course Menu
with
Wine Pairings
(2 glasses)
\$65.00

Rose d'Anjou

Côtes du Rhône

Vrai Caillou Bordeaux
Rouge

Vrai Caillou Bordeaux
Blanc



THREE COURSE DINNER MENU



Benefitting
The North Texas Food Bank & Lena Pope Home
\$49.00 PLUS TAX & TIP

Restaurant Week Dinner Menu

AUGUST 7TH THROUGH AUGUST 26TH

Central Market - Optional 4th Course \$10
(Complimentary with Certificate)
Wild Mushroom Brie Soup

FIRST COURSE

Watermelon Salad
Heirloom Cherry Tomatoes, Candied Ginger,
Basil Chiffonade & Balsamic Reduction
Bibb lettuce Salad
Candied Walnuts, Blue Cheese, Granny Smith Apples Served with
Mustard Vinaigrette

SECOND COURSE

Flat Iron Steak
Peppercorn Sauce, French Green Beans &
Pommes Frites
Duck Confit
Cherry Sauce, Pomme Mousseline & green beans
Flounder
Spinach Risotto with Beets Champagne Orange Sauce

THIRD COURSE

Strawberry Melba
Opera Cake
Crème Brûlée

(One Selection per Course)