



## THREE COURSE DINNER 39

20% OF PROCEEDS DONATED TO THE NORTH TEXAS FOOD BANK

*FEATURING SCHILD ESTATE, BAROSSA VALLEY, AUSTRALIA WINE PAIRINGS 25*

## APPETIZERS

### WATERMELON GAZPACHO

BLUE CRAB SALAD | PICKLED RIND | CRISPY QUINOA | TERRACE BLOSSOMS

### ROUGETTE SALAD

BABY RED LETTUCES | TONNATO | RADISH | SIX MINUTE EGG | BUCKWEHAT TUILE

### ASPARAGUS RISOTTO

ACQUERELLO CARNAROLI | GULF SHRIMP | GREEN ASPARAGUS | LEMONGRASS

*2016 BAROSSA VALLEY UNWOODDED CHARDONNAY*

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## ENTRÉES

### MOULARD DUCK

TX PEACH | POBLANO | CONFIT BREAD PUDDING | CITRUS JUS

### ARCTIC CHAR

CRISPY POTATO | BRUSSELS SPROUTS | HEIRLOOM TOMATO | OLIVE

### SWEET CORN TORTELLINI

SCALLOP | RATATOUILLE | PICKLED SUNCHOKE | CHANTERELLE | BENTON'S BACON

*2014 BAROSSA GMS (GRENACHE, MOURVÈDRE & SHIRAZ)*

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## DESSERT

### GREEK YOGURT & HONEY PANNA COTTA

HUCKLEBERRY JAM | CARAMEL LACE TUILE | BROWN SUGAR OAT CRUMBLE

### UPTOWN S'MORES

GRAHAM CRACKER SOIL | SMOKED CARAMEL | MARSHMALLOW GELATO | FIRE TUILE

*2015 SCHILD ESTATE, BAROSSA VALLEY SPARKLING SHIRAZ*