

Wine Dinner February 4 2021

1 course.

Octopus ceviche

With cucumbers, cherry tomatoes, avocado, red onions, cilantro, jalapeno

2 course

*Fresh Pomegranate & Grilled Pear Salad 12.
with Boston lettuce, red onions, blue cheese, avocado,
toasted walnuts tossed with citrus dressing.*

3 course.

Duck Confit

With roasted corn & Green peas wild rice.

4 course

*South Texas Roasted Antelope Leg
Filled with dried apricots, toasted almonds, spinach, and carrots.
Served with sweet potato al gratin.*

5 course

Salted & Caramel Cheese Cake.