



August 13<sup>th</sup> – 26<sup>th</sup>

## Prime Farm to Table Restaurant

3 Courses \$49 per person or \$ 65 per person paired with wines.

Excludes tax & gratuity.

1<sup>st</sup>

### Chilled Savory Melon Soup

Basil oil, prosciutto bits, feta & balsamic

### Local Greens

Watermelon, feta, candied walnuts & lime-mint vinaigrette

### Grilled Spanish Octopus

Calabrian chilies, shaved onions, capers, parsley & crisp fingerlings

*Wine: Nielson by Byron Chardonnay 2014*

2<sup>nd</sup>

### Wild Boar Ragu

Handmade cavatelli, broccoli rabe & parmesan

### Eggplant Parmesan Napoleon

Fresh mozzarella, heirloom tomatoes & eggplant

### Pan Roasted TX Striped Bass

Corn chowder

### Braised Boneless Beef Short Ribs

Whipped potato & summer vegetables

*Wine: Juggernaut Cabernet Sauvignon 2015*

3<sup>rd</sup>

### Warm Peach Cobbler

Winona Orchards peaches & caramel sea salt ice cream

### Flourless Chocolate Espresso Torte

Pistachio & orange gel

*Wine: Dr. Loosen Riesling Or Taylor 10 Fladgate Port*

\$10 of every meal on this menu will benefit the North Texas Food Bank.