

VALENTINE'S DAY

2.14.23

AMUSE BOUCHE

Foie Gras "PB&J"

Brioche, Raspberry Sphere, Peanut Butter Powder

Butter Poached Lobster

Parsnip-Vanilla Purée, Lobster Mushrooms, Lobster Bisque

2ND

Smoked-n- Charred Richardson Farms Pork Belly

Homestead Gristmill Creamed Polenta, Candied Bacon,
Cilantro & Cotija Cheese Biscuit

MAIN

choice of

Seared Gulf Red Snapper

Saffron Risotto, Chanterelles, Local Asparagus, Chipotle Butter

Beeman Family Ranch Wagyu Filet Mignon

Duck Fat Braised Fingerlings, Crispy Brussels, Merlot Jus

Roasted Lamb Loin

Brazos Valley Blue Cheese Potato Soufflé, Grilled Carrots, Mint Apple Chutney

INTERLUDE

Champagne Cocktail

Mango, Lemongrass, Hot Vanilla Coconut

FINALE

SHOKABELLA CHOCOLATE BOMBE

Hazelnut Feuilletine, PASSION FRUIT