

Taste of Summer

June 5th - September 6th



First Course

Local Melon

shaved Sofia goat cheese,
aguachile, fennel, and shallots
Sparkling, Segura Viudas, Brut, Cava, ESP, NV

Second Course

Fredericksburg Peaches

Lady Edison country ham, basil aioli, radicchio, pinenuts
and white balsamic vinaigrette
Vermentino, Duchman Family Winery, Texas High Plains, TX, 2023

Third Course

Choice Of:



Hand Cut Fettuccine

jumbo lump crab, charred Texas corn, sun gold
tomatoes, scallions and aleppo peppers
Viognier, Domaine Phillippe & Vincent Jaboulet, FR, 2024

or



Sticky Berkshire Pork Ribs

stone ground polenta, black garlic barbecue
sauce and Texas corn succotash
Grenache Blend, Domaine de la Jaufrette, Côtes-du-Rhône, FE, 2021

Fourth Course

Roasted Banana Pudding

'nilla wafers, coconut-hazelnut crumble,
marshmallow meringue and Caribbean banana liqueur
Sémillon, Chateau Simon, Sauternes, FR, 2019



\$89 for food
\$30 for wine pairings
(+ tax)