

TASTE OF SUMMER

First Course

Local Melon

shaved Sofia goat cheese,
aguachilie, 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 Fettucine

jumbo lump crab, charred Texas corn, sun
gold tomatoes, Scallions and aleppo peppers
Viognier, Domaine Phillipe & 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
banaana liqueur
Sémillon, Chateau Simon, Sauternes, FR, 2019

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