

# DFW Restaurant Week

## First

### (Choose one)

House Made Ricotta

pickled sweet pepper, preserved meyer lemon,  
grilled rustic bread and calabrian honey

*\* Prosecco, Montefresco, Veneto, Italy, NV*

Pork and Oyster Mushroom Potstickers

toasted sesame aioli

*\*Riesling. Selbach, Mosel, Germany, 2016*

Local Melon Salad

cucumber, feta, white balsamic vinaigrette  
and crushed hazelnuts

*\*Rosé of Grenache, Le Charmel, Cotes de Provence, 2018*

## Second

### (add \$10 or free with FedEx Office coupon)

Burrata Tortellini

blistered sundrop tomatoes, pole beans and basil

*\*Chardonnay. Parducci, Mendocino County, California, 2017*

## Third

### (Choose one)

Short Rib of Beef

brazos valley polenta, glazed baby carrots,  
cipollini onions and gremolata sauce

*\*Cabernet Sauv. Rock and Vine, North Coast, California, 2017*

Maine Diver Scallops

sweet corn chowder, Pedersons bacon,  
yukon potato and charred corn relish

*\*Chardonnay, Annabella, "Special Selection", Napa Valley, 2017*

## Fourth

### (Choose one)

New York Style Cheese Cake

nilla wafer crust, blueberry compote and mint

*\* Tawny Port, Quinta de la Rosa, Portugal, NV*

Butterscotch Pudding

dulce de leche, salted caramel gelato and almonds

*\* Tawny Port, Quinta de la Rosa, Portugal, NV*

**\$49 per person (for food only)**

**\*\$69 per person (for food paired with wines)**

## DFW Restaurant Week Signature Drink

"Seven"

Stoli Hot Vodka, Mint, Lemon, Lime, Simple Syrup,  
Cucumber, Salt & Cayenne Rimmed Glass **\$10**

For each prix fixe dinner purchased, participating restaurants will make a \$5 donation to the North Texas Food Bank in Dallas and Lena Pope Home in Fort Worth to benefit families in need. DFW Restaurant Week's 23<sup>rd</sup> Annual Premier Culinary Event is hoping to raise over \$1 million for our charities.

**LENA  
POPE**

**G R A C E**  
MODERN AMERICAN CLASSICS