



CATCH
DALLAS

WINE DINNER

AMUSE BOUCHE

POACHED RAZOR CLAM

Texas Peach, Finger Lime, Lemon Verbena Oil

FIRST COURSE

2006 OPUS ONE

BLUEFIN OMAKASE TRIO

Smoked Tomato Ponzu, Ginger Shoyu, Kaluga Caviar

SECOND COURSE

2009 OPUS ONE (IN MAGNUM)

BUTTER POACHED KING CRAB

White Corn Velouté, Toasted Hazelnut, Chive Oil

THIRD COURSE

KONGSGAARD CHARDONNAY 2022

FOIE GRAS TORCHON

Toasted Brioche, Blackberry Mostarda, Black Truffle Honey

PALATE CLEANSER

APPLE & SHISO SHAVED ICE

Green Apple Ice, Yuzu Cream

FOURTH COURSE

2023 OPUS ONE

ROSEWOOD RANCH SHORT RIB

48-Hour Braise, Smoked Celery Root, Au Poivre

FIFTH COURSE

2023 OVERTURE

ROASTED BLACK MISSION FIG

Brown Butter Financier, Aged Balsamic Caramel
Parmesan Tuile

CATCH

@CATCH #CATCHDALLAS



OPUS ONE