



WINE DINNER

AMUSE BOUCHE

CHABLISIENNE 1ER CRU GRANDE CUVÉE

SALMON

Green Apple, Serrano, Shiso Oil

FIRST COURSE

2023 CHEVALIER DU LASCOMBES

BLUEFIN & HAMACHI DUO

Bluefin Tuna Nigiri, Hamachi Nigiri
Kaluga Caviar, Crispy Shallot

SECOND COURSE

2023 LASCOMBES GRAND VIN

TRUFFLE PASTA

Spaghetti, Wild Mushroom Ragù, Truffle Cream
Parmesan, Shaved Black Truffle

THIRD COURSE

2023 LASCOMBES LA CÔTE

MISO COD

Miso-Glazed Black Cod, Roasted Maitake
Charred Baby Bok Choy, Vin Blanc

FOURTH COURSE

2016 LASCOMBES GRAND VIN

SHORT RIB ROSSINI

Braised Beef Short Rib, Seared Foie Gras
Potato Puree, Sauce Périgueux, Black Truffle

FIFTH COURSE

“HIT ME” CHOCOLATE CAKE

Liquid “Klondike”, Dulce de Leche Ice Cream
Brownie, Devil’s Food Cake (GF)

CATCH

@CATCH #CATCHDALLAS

