

MENU

\$95 per person

Passed Hors D'Oeuvres

Bay Scallop Ceviche
pickled jalapeno, lime juice, cilantro,
red onion, corn chip

Strawberry Balsamic Bruschetta
sourdough toast, goat cheese,
Texas strawberries, balsamic reduction, basil

Cucumber Tomato Salad
heirloom tomato, cucumber, sesame
sherry vinaigrette,

The Dunlavy Avocado Toast
sourdough, avocado, lemon zest, micro greens

First Course

-choice of traditional or vegetarian-

Seafood platter
oyster, cocktail shrimp, fritto misto

Fritto Misto
tempura fried seasonal vegetables
with marinated fennel
*vegetarian

Second Course

-choice of traditional or vegetarian-

Lobster Thermidor & Petite Sirloin
an elegant take on surf & turf

Heart Ravioli
artichoke, black garlic cream sauce
*vegetarian

Dessert

-choice of traditional or vegetarian-

Chocolate Cake
fleur de sel frosting, brown butter,
sourdough ice cream, rose petal jam

Flourless Chocolate Cake
Texas strawberry custard, rose petal jam
*vegan *gluten free