

FRIDAY 10TH, SATURDAY 11TH, AND TUESDAY 14TH
SERVED IN FLOSSIE'S, LOWER LEVEL
3 COURSE \$72 PER PERSON (PLUS TAX & 20% GRATUITY)
PLEASE CALL FOR RESERVATIONS, 972-556-0800

FIRST COURSE

Choice of

BEEF CARPACCIO

prime tenderloin, pomegranate, arugula, pickled leek, parmesan foam, honey yuzu emulsion

PRINCE EDWARD ISLAND MUSSELS

tequila garlic butter, charred lemon, crostini

WATERMELON MEDLEY

yuzu, feta, cured egg yolk, pickled watermelon radish

SECOND COURSE

Choice of

PRIME BONE-IN RIBEYE

truffle potato pave, charred asparagus, cognac demi-glace

SEABASS

sunchoke, coconut black rice, confit heirloom tomato, butternut squash puree

RAVIOLI

honey cumin roasted carrot, citrus crème, toasted hazelnut, cilantro oil

SWEET ENDINGS

Choice of

CHOCOLATE BOMB

vanilla bean ice cream, warm chocolate chip brownie, marshmallow

PASSIONFRUIT TRES LECHES

passionfruit curd, raspberry gelee

STRAWBERRY MOUSSE

chocolate nest, shortbread crumble, strawberry jam, chocolate covered strawberry