



ARTISAN DINNER SERIES
DRINKING LOCAL

TEXAS SPICE AT THE OMNI DALLAS HOTEL

FRIDAY, AUGUST 18, 2017 @ 6:30PM

CALL KELSEY ROBERTS AT 214-979-4529 TO BOOK.

SPACE IS LIMITED. \$55 PER PERSON. TAXES AND GRATUITIES NOT INCLUDED.



RECEPTION | 6:30-7:00PM

TEXAS HELLES - GERMAN STYLE
HELLES LAGER

SELECTION OF LOCAL ARTISAN CHEESE
Whiskey Honey, Tart Cherry Mustard

HOUSE SUMMER SAUSAGE

GOLF FISH CEVICHE

TEXAS CAVIAR PURI PUFF

SWEET CORN AND BACON FRITTER
Tomato Aioli

DINNER | 7:15PM

COURSE 1

OAKED MOSAIC IPA AND MOSAIC IPA

HEIRLOOM TOMATO SALAD
Tomato Gelee, Fresh Mozzarella and Basil Cloud

COURSE 2

PASSIFLORA - WHITE IPA WITH PASSION
FRUIT

CONFIT CHICKEN THIGH
Sweet Onion, Turnip Greens and Okra Tartlet

COURSE 3

WIT'N WILD - BARREL AGED WITBIER

SPECK WRAPPED LOCAL PORK
TENDERLOIN
Garden Sage, Truffle Gold Gnocchi and Sauce
Crecy

COURSE 4

SILLY GOSE - GERMAN STYLE TART
WHEAT WITH TANGERINE AND APRICOT

SILLY GOSE SABAYON AND GREEN
APPLE MILLE-FEUILLE
Jalapeno Nappage



texas spice
restaurant & bar