



SAVOR THE
EXPERIENCE

COWTOWN UNPLUGGED VIP DINNER

SEPTEMBER 3, 2023

ANTIPASTO

LOCAL ARTISANAL CHEESES AND CHARCUTERIE

Fig jam, quince jam, Marcona almonds, spiced walnuts, Melba toasts, artisan crackers

RAW, GRILLED & MARINATED VEGETABLES

Asparagus, baby peppers, Patty pan petit courgette, carnival cauliflower, Romanesco, heirloom carrots, celery, grilled romaine artichokes, cornichons, balsamic cipollini onions, marinated Mediterranean queen olives, whole grain mustard, caperberries, roasted marble potatoes on a stick
Red pepper and walnut dip, harissa pine nut hummus, garlic and herb cheese dip

PETITE SALADS

COWTOWN SUMMER GREENS

Belgian red endive and frisse, blood orange, roasted beets, candied quinoa and blue cheese, pomegranate molasses

CHEF'S WEDGE SALAD

Baby bibb and radicchio, crumbled blue cheese, watermelon radish, pickled fried onions, bacon bits, grilled corn

DRESSING SELECTION

Mango cilantro vinaigrette, TX honey balsamic, candied jalapeno ranch

MINI PLATES

COFFEE AND PEACH SMOKED BUFFALO BRISKET

Loaded yukon gold mashed potato, roasted onion cherry demi

HONEY HABANERO HONEY GLAZED PORK SPARE RIBS

Redneck cheddar blue grits, fried pickles, fermented Kimchi sauce, garlic chips

TEXAS SPICED MARINATED CHICKEN

Smoked Gouda mac n' cheese, chipotle lime beurre blanc, truffled tobacco onions

MUNCHIES ON THE TABLE

YOGURT RAISINS AND WASABI PEAS

CHILI LIME JUMBO PEANUTS

SPICED CASHEW & ALMONDS

SWEET TREATS

ASSORTED BON BONS AND FUDGE BITES

DR PEPPER® CUP CAKES

LEMON CUPCAKES WITH LAVENDER HONEY BUTTERCREAM

RASPBERRY TIRAMISU WITH BAILEYS CREAM

ÉCLAIR WITH WHISKEY CREAM

ASSORTED CAKE POPS