

Celebrate COWTOWN UNPLUGGED

STAR PACKAGE VIP DINNER

MAY 26, 2024

LOCAL ARTISANAL CHEESE & CHARCUTERIE

**Fig Jam • Quince and Peach Marmalade •
Rosemary Nuts • Honey Toasted Pecans •
Melba Toast • Artisan Crackers**

ANTIPASTO

Raw, Grilled and Marinated Vegetables:

Asparagus • Baby Peppers • Patty Pan Squash •
Carnival Cauliflower • Romanesco • Pickled Heirloom
Baby Carrots • Celery • Grilled Romaine Artichokes •
Cornichons • Balsamic Cipollini Onions

Tangerine Stuffed Queen Olives • Wholegrain Mustard
• Caperberries • Roasted Marble Potatoes on stick

Harissa Pinenut Hummus • Italian Tomato Salsa •
Garlic and Herb Queso Dip

PETITE SALAD

Cowtown Summer Greens

Belgian Red Endive and Frisse • Blood Orange •
Roasted Beets • Candied Quinoa • Queso Fresco •
Pomegranate Molasses

Chef's Wedge Salad

Baby Bibb and Arugula • Crumbled Blue Cheese •
Watermelon Radish • Pickled Onions • Bacon Bits •
Grilled Corn

Citrus Vinaigrette • TX Honey Balsamic • Green
Goddess Ranch

MINI PLATES

Cherry BBQ Braised Beef Bone in Short Rib

Smoked Cheddar Macaroni and Cheese • Roasted
Caulilini • Bourbon Sage BBQ Sauce

Honey Glazed Pork Belly

Confit Garlic and Parmesan Grits • Fried Pickle Spears
• Horseradish Chimichurri

Texas Spice Sous Vide Chicken

Southern Buttermilk Biscuits • Chipotle Beurre Blanc
• Caramelized Brussels Sprouts • Tobacco Onions

SWEET TREATS DISPLAY

Assorted Bon Bons and Bacon Fudge Bites

Dr Pepper Brownie Bites

Pistachio and Blood Orange Éclairs

Lemon Cupcakes with Lavender Honey Buttercream

Mango and Vanilla Bean Cheesecake Verrines

Deconstructed Strawberry and Rhubarb Pies

Mini Cowboy Cookies