

SAVOR THE EXPERIENCE

COWTOWN UNPLUGGED DINNER

SEPTEMBER 1, 2019

PASSED HORS D'OEUVRES

JALAPEÑO CORNBREAD SLIDER

Chicken fried braised short rib, BBQ aioli

GOCHUJANG SHRIMP & RAW MANGO SALSA

Pecorino Romano crisp

HORSERADISH PICKLE DEVILED EGGS

Pepper bacon, baby mustard cress

GOAT CHEESE CRÈME BRÛLÉE

Macerated figs, candied pepper bacon

ANTIPASTO

LOCAL WACO 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, artichokes, cornichons, marinated
Mediterranean queen olives, whole grain mustard, red
pepper aioli, roasted garlic hummus, cilantro ranch

PETITE SALADS

FUNKY TOWN GREENS

Crisp mesclun and frisée, cheddar crostini, tear drop
tomato, black beans, charred corn, caramelized pecan,
carrot ribbons

CHEF'S TEXAS SUMMER SALAD

Spinach and arugula, strawberries, blueberries,
watermelon radish, Marcona almond, heirloom tomato

DRESSINGS

Orange blossom, TX honey balsamic, candied jalapeño
ranch

ENTRÉES

HOUSE SMOKED BUFFALO BRISKET

Loaded yukon gold mashed potato, TX Whiskey sauce

PORK SPARE RIBS

Redneck cheddar grits, fried pickles, charred onion,
peach bbq sauce

TEXAS SPICED RUBBED CHICKEN

Smoked Gouda mac n' cheese, serrano lime cream,
tobacco onions

SWEET TREATS

LAVENDER MINI CUPCAKES

Honey butter cream icing

MAPLE PECAN WHITE CHOCOLATE FUDGE

TX WHISKEY & CANDIED ORANGE FUDGE

SORGHUM PEACH CHEESECAKE

SPICED PUMPKIN TARTE TATIN

MUNCHIES ON THE TABLE

TEXAS CARMELIZED PECANS AND WASABI PEAS

CHILI LIME JUMBO PEANUTS AND PRETZELS