

FIRST COURSE

Grilled Fig | Burrata | Bacon Jam | Paisano Toast

*Paired with Italicus Cocktail with Italicus Herbal Liqueur,
Fresh Grapefruit Juice, Earl Grey Tea Syrup*

SECOND COURSE | *duet*

Smoked Sweet Potato Bisque & Micro Basil

Local Greens, Blistered Tomatoes,
Shaved Organic Carrots
with Texas Black Garlic Vinaigrette

*Paired with Cinnamon Honey Deep Eddy Mule
with Cinnamon-Honey Syrup, Fresh Lemon Juice, Q Ginger Beer*

ENTRÉE

“Ross Waters” Pan Seared Crispy Skinned Salmon
*with Gristmill Blue Corn Grits, Pea Shoot Fennel Slaw
and Texas Olive Oil & Aged Balsamic*

*Paired with Classic Vesper Martini
with Gordon’s Gin, Stolichnaya Vodka, Lillet Blanc*

— OR —

Smoked Beef Tenderloin w/ Fried Lobster
with Roasted Spaghetti Squash & Sweet Potato Puree

*Paired with Smoked Vanilla Balcones Baby Blue Old
Fashioned with House Vanilla Syrup, Angostura Bitters,
Balcones Baby Blue Bourbon, smoked with Hickory Wood*

— OR —

Oven Roasted “Windy Meadows” Chicken Breast
*with Ancient Grain Risotto, Dried Fruit Compote & Roasted
Herb Jus*

*Paired with Pear Brandy Manhattan with Pear-Infused
Bentwing Brandy, Cocchi Americano Rosa, Angostura Bitters*

DESSERT | *duet*

Pistachio Raspberry Semifreddo

Toasted Coconut Crusted Chocolate Truffle
with Strawberry Sphere & 14 Carat Gold Leaf

*Paired with Kir Royale over Raspberry Sorbet
with Crème de Cassis, Kenwood “Yulupa” Sparkling Wine*

THE WESTIN
STONEBRIAR
HOTEL & GOLF CLUB

\$65.00 per person | \$90.00 per person with paired cocktails
1549 Legacy Drive, Frisco, TX 75034 | 973-668-8914