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

$65.00 per person | $90.00 per person with paired cocktails
1549 Legacy Drive, Frisco, TX 75034 | 972-668-8914