



R E S T A U R A N T W E E K M E N U

DFW 20th Anniversary Restaurant Week, August 7-26, 2017

D I N N E R M E N U

One Starter, one Soup or Salad, and one Entree, \$49 per person + tax + gratuity

STARTERS

Foie Gras

roasted pear & Next's French-Toasted fall harvest cake

Escargot with Puff Pastry

grapes, mushroom, pecans, and herb butter

Pork Belly on a Cauliflower Puree

topped with prunes marinated in armagnac

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SOUPS & SALADS

Watermelon Salad

feta, cucumbers, red onion, fresh mint, arugula, & Champagne vinaigrette

Burrata Basil Tomato Salad

Soup du Jour

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ENTREES

Grilled Chicken Breast

artichoke hearts, capers and olives in a white wine garlic sauce

Cedar Plank Sushi-Grade Salmon

lemon caper sauce

French Onion Salisbury Steak

ground Kobe (Wagyu) sirloin with onions and demi-glaze

Ying's Four-Cheese & Sausage Lasagna

house-made meat sauce loaded with herbs and 4 Italian cheeses

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Wine, beverages, tax and gratuity not included

LUNCH MENU

One Soup or Salad and one Entree, \$20 per person + tax + gratuity

SOUPS & SALADS

Soup du Jour

Field Greens Salad

candied pecans, crumbled blue cheese, dried cranberries and tarragon vinaigrette

Caesar Salad

Next Caesar dressing and croutons

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ENTREE

Fish & Chips

beer-battered cod served with fries, tartar sauce & malted vinegar

Wagyu Meatloaf

Wagyu beef (Texas Kobe) with Marsala mushroom sauce

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Wine, beverages, tax and gratuity not included



LENA
POPE

\$10 from every dinner and \$4 from every lunch will be donated to Lena Pope for counseling sessions to families and quality education for over 600 children in our community.

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