



Restaurant Week

4 course menu

\$50 per person

First

Scallop and Gazpacho

tomato and vegetable gazpacho . seared scallop . pumpkin seed oil

or

Coconut & Butternut

Second

Pork Belly & Sprouts

t.d. niche pork belly . brussel sprouts . honey comb . grana padano . purple potato crisp

or

Imperial Wagyu Shortrib

Third

Shrimp and Grits

Texas grilled shrimp . cilantro lime and white cheddar grits . ginger tomato sauce . Leeks

or

Imperial Wagyu Sirloin

Dessert

Raspberry Sorbet

lemon cookie . seasonal berries . fruit caviar . mint

Peach Cobbler

grilled peach . white chocolate . streusel . gingerbread ice cream . almonds

5% of all sales goes to the Foodbank of the Heartland

Consuming raw or undercooked meats, poultry, seafood, shellfish or