



Macauley Wine Dinner

May 20, 2015, 6pm | 160 per person
Call (281) 203-5641 for reservations

HAMACHI CRUDO, Smoked Tomato Vinaigrette, Hawaiian Heart of Palm,
Ligurian Olive Oil

2012 Russian River **CHARDONNAY**

FOIE GRAS TORCHON, Smoked Duck Breast, Cherry Gastrique,
Toasted Brioche

2013 **ZINFANDEL** "Old Vines" Napa Valley

TEXAS QUAIL, Bacon Fennel Marmalade, Crispy Quinoa, Strawberry, Parsley

2011 **PETITE SIRAH**

Spice Crusted **TEXAS LOIN**, "New World Panzanella Salad"
Harissa Chick Pea Croutons

2008 **CABERNET**

MILK CHOCOLATE CINNAMON BAVARIAN, Brioche Ice Cream, Raisins

2011 **PETITE SIRAH**

CB&J, Almond Financier Cake, Blackberry & Blueberry Jam,
Brioche Crumble, Cashew Butter Butter Ice Cream

Austin Simmons
Executive Chef

Nguyet Nguyen
Pastry Chef