

Available through October 2015

General Manager Davie Guynn and Executive Chef Isaias Ramirez invite you to try some of their favorite local creations.

Breakfast

Southwest Quiche

Chorizo, sweet peppers, manchego

Three Layer Omelet

Gruyere, roasted peppers, organic spinach, hollandaise sauce

Sandwiches

Chipotle Club

Applewood bacon, avocado, chipotle mayo, cilantro-lime baked ham, grilled chicken, whole wheat ciabatta

Balcones BBQ Brisket

Smoked beef, Balcones Whiskey spiked BBQ sauce, pickles, red onion, jalapeno, buttered bun

Salads

Mustard Greens and Grilled Peaches

Baby greens, sweet Freestone peaches, strawberries, pecans, brown sugar, Chianti vinaigrette

Poor Man's Eggplant Parm

Chilled eggplant, melted Manchego, mache, cucumber, radish, champagne vinaigrette

Soup

Steak and Potato Soup

Cheese, chives, buttered crostini

Kabocha Soup

Golden squash, red chili creme, sea salt cashews

Snack / Appetizer Trays (Cold)

Crab and Shrimp Ceviche*

Jumbo lump shrimp, lime, gallo, cilantro, mango, peppered crostini

Brazos Valley Brie En Croute

Baked pastry, candied bacon, honey

Snack / Appetizer Trays (Hot)

Squash Blossom Quesadillas

Zucchini blossoms, Oaxaca cheese, red onions, jalapeno, mushroom

Queso and Crostini

Three cheese fondue, sweet piquillo peppers, salted crostini

Entrees

Hanger Steak and Rusty Nail

Grass-fed beef, roasted sweet potato, charred corn, Drambuie and Deep Ellum Double Stout demi

Ancho Chili-Crusted Chicken Breast

Panko, roasted chayote, applewood bacon, garlic whipped potatoes, serrano veloute

Cactus Pear-Glazed Snapper

Jazz apple pico salsa, wild rice, broccolini

Bacon Wrapped Pork Tenderloin

Cheesy annatto grits, maple pecan glaze

Dessert

Chocolate Creme Brulee

Candied pecans, fresh berries

Spiked Cheesecake

Spicy dulce amaretto sauce

Red Wine Tart

Pastry cream, red wine poached pear, cranberry, creme anglaise

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To Order: Local: (469) 461-0283 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com