

Available through October 2016

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

## Breakfast

### Dallas Breakfast

scrambled eggs, local spicy sausages skewers, Texas toast, mornay sauce

### Texas French Toast

Frangelico whipped cream, sweet pear compote, raisins, panela sugar

## Sandwiches

### Texas Braised Pork Belly

grilled onions, chipotle bbq sauce, buttered and toasted brioche

### Hot Links Sandwich

grilled hot links, cheddar, bbq and ranch spread, Texas toast

## Salads

### Tri-Color Grilled Asparagus Salad

lime Midori dressing, micro greens

### Heirloom Salad

Dos Lunas Cumin Seed Cheddar, red onions, Valencia almonds, mango, heirloom tomatoes, raspberry ginger vinaigrette, arugula and baby spinach

## Soup

### Root Vegetable Soup

tapioca, carrots, sweet potato, rutabaga, ginger, rosemary, sage

### Calamari Caprese Soup

herbed crostini, mini buffalo mozzarella, baby heirloom tomatoes, fresh basil, clear tomato broth

## Snack / Appetizer Trays (Cold)

### Crab Stuffed Avocado

fried avocado, jumbo lump crab meat salad, herb mascarpone, lime oil emulsion

### Crab Tartar and Grilled Pineapple

pesto and kumquat sauce

## Snack / Appetizer Trays (Hot)

### Seared Gulf Coast Scallops

sautéed leeks, wild mushrooms, annatto beurre blanc sauce

### Poached Lobster Tail

citrus sauce, morels, herb polenta, tri-color greens, pea purée

## Entrees

### Ancho Chili-Crusted Chicken Breast

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

### Seared King Salmon

local seasonal vegetables, saffron rice, lemon caper sauce, green onion, tapioca pearls

### Stuffed Texas Veal

asparagus, feta, roasted peppers, fingerling potatoes, wild mushroom and cabernet reduction sauce

### Bacon-Wrapped Pork Tenderloin

cheesy annatto grits, maple pecan glaze

## Dessert

### Trio of Cake Truffles

dark and white chocolate, berry compote, peaches, whipped cream

### Berry Napoléon

mixed berries, pine nut cream

### Peach Cups with Wild Berries

Frangelico cream

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](http://www.airculinaireworldwide.com)