


**Saturday, November 14 | 5:30PM - 8PM seatings**

Join us for a chef-curated, four-course menu at our picturesque estate in the Hill Country.

# menu

## FIRST COURSE

**Hawaiian Tuna**

Seared tuna with citrus sauce, fresh ginger, mandarin supreme, serrano pepper and cilantro

## SECOND COURSE

**Fall Salad**

Roasted butternut squash, yogurt dressing, apples, pecans, date vinaigrette.

## THIRD COURSE

**Beef Picanha**

or

**Frenched Chicken Breast**

Protein served with mashed potatoes and local bacon and okra stew

## FOURTH COURSE

**Barozzi Cake**

Almond flour chocolate cake with balsamic vinegar, chocolate and sesame ganache. Served with vanilla ice cream.

### After-Dinner Add-On $35

Duck liver torchon with apricot
and Lavash crackers
Served with a glass of port wine.

**$85** per person
*20% gratuity added at end of meal*

For reservations, call
(830) 644-8488

## *MAKE A WEEKEND OF IT!*

Enjoy dinner and local Fredericksburg events while staying at one of our many serene lodging options.

*We look forward to welcoming you!*

