

First Course
(choose one)

Charcuterie Plate

Pork Pate, Lamb Saucisson, Pickled Vegetables and Ciabatta

Hummus and Flatbread

Entree Course
(choose one)

Duck Breast

With Risotto and Summer Squash

Trout Filet

With Hand Made Linguini, Tomatoes and Okra

Crepes

Filled with Vegetable Ragout with Tomato Sauce and Sauteed Spinach

Dessert Course
(choose one)

Brie and Pears

With Ciabatta

Pecan Bread Pudding

With Crème Fraiche

Three-Course Dinner: \$35 Per Person

Three-Course Dinner with Wine Pairings for Each Course: \$48 Per Person

**Pricing does not include taxes or gratuities*

A portion of proceeds benefit the Sustainable Food Center of Austin

