



# DINNER

## FION WINE PUB AND BISTRO

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### Appetizers (Choose One)

#### Roasted Beet and Goat Cheese Terrine

Seasonal Golden and Ruby Red Beets, slow roasted, served as a terrine with Texas Goat Cheese from Antonellis.

#### Texas "Nicoise" Salad

Chef Albert's Texas twist on the classic Nicoise salad.

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### Entrees (Choose One)

#### Braised Short Rib

Slow braised beef short rib, served off the bone on a creamy polenta cake with seasonal vegetables

#### Chicken Cacciatore

Free Range chicken thighs, slow cooked with fresh tomatoes, red bell peppers, onions, oregano white wine and capers. Served over seasonal cous cous.

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### Dessert (Choose One)

#### Deep Fried "S'mores"

The name says it all!

#### Muscat Sabayon with Fresh Berries

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Price: 25.00

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