

**AUSTIN
RESTAURANT
WEEK**



Appetizers (choose one)

PORK BELLY

On a bed of spinach with walnuts, apples, and Blue de Aveurne

WILD ARRUGULA

With overnight tomatoes and shaved parmesan

HOUSE MADE CHICKEN LIVER PATÉ

Gewuertztaminer gelee and cornishons



Entrées (choose one)

JAEGER SCHNITZEL and SPATZLE

Local farm raised pork loin, German pasta, creamy wild mushroom sauce

LEMON VERBENA RAVIOLI

Hand made raviolis filled with a ricotta and herb blend, served in a light prosecco sauce topped with crawfish tails (may be omitted for vegetarians)

BEEF TENDERLOIN

Truffled potato soufflé, chilled haricotes verts tomato salad



Desserts (choose one)

BELGIUM CHOCOLATE MOUSSE

TONKA BEAN CRÈME BRULEE

BEE STING CAKE

\$25/ person

