



# Harvest & Flame



## *STARTER*



### **Gnocchi with Lemon Garlic Sauce**

**\$ 9**

potato dumpling tossed in a lemony garlic sauce with spinach topped with fresh parmesan and pepper flake

**Pairs best with Albarino Texas High Plains**

## *SOUP & SALAD*

### **Creamy Crab and Shrimp Soup**

**\$8**

shrimp and crab in a creamy tomato broth with scallion and paprika

**Pairs best with Napa Chardonnay**

### **Wedge Salad**

**\$7**

iceberg wedge with bacon, diced tomatoes, red onions, house-made croutons and ranch dressing

**Pairs best with Albarino Texas High Plains**

## *ENTREES*

### **6 OZ Filet**

**\$30**

center cut filet with garlic butter topped with a peppercorn cream sauce served with garlic and truffle whipped potatoes and parmesan roasted asparagus

**Pairs best with Cabernet**

### **Bourbon Glazed Salmon**

**\$26**

seared salmon with a bourbon pepper glazed served with garlic and truffle whipped potatoes and parmesan roasted asparagus

**Pairs best with Napa Chardonnay**

## *DESSERT*

### **White Chocolate Raspberry Cheesecake**

**\$8**

creamy cheesecake swirled with white chocolate and raspberry

**Pairs best with Michele Chiarlo Moscato**