

# SAVOR THE EXPERIENCE

## COWTOWN UNPLUGGED VIP DINNER

MAY 28, 2023

### ANTIPASTO

#### LOCAL ARTISANAL CHEESES AND CHARCUTERIE

Fig jam, quince jam, Marcona almonds, spiced walnuts, Melba toasts, artisan crackers

#### RAW, GRILLED & MARINATED VEGETABLES

Asparagus, baby peppers, Patty pan petit courgette, carnival cauliflower, Romanesco, heirloom carrots, celery, grilled romaine artichokes, cornichons, balsamic cipollini onions, marinated Mediterranean queen olives, whole grain mustard, caperberries, roasted marble potatoes on a stick  
Red pepper and walnut dip, harissa pine nut hummus, garlic and herb cheese dip

### PETITE SALADS

#### COWTOWN SUMMER GREENS

Belgian red endive and frisse, blood orange, roasted beets, candied quinoa and blue cheese, pomegranate molasses

#### CHEF'S WEDGE SALAD

Baby bibb and radicchio, crumbled blue cheese, watermelon radish, pickled fried onions, bacon bits, grilled corn

#### DRESSING SELECTION

Mango cilantro vinaigrette, TX honey balsamic, candied jalapeno ranch

### MINI PLATES

#### COFFEE AND PEACH SMOKED BUFFALO BRISKET

Loaded yukon gold mashed potato, roasted onion cherry demi

#### HONEY HABANERO HONEY GLAZED PORK SPARE RIBS

Redneck cheddar blue grits, fried pickles, fermented Kimchi sauce, garlic chips

#### TEXAS SPICED MARINATED CHICKEN

Smoked Gouda mac n' cheese, chipotle lime beurre blanc, truffled tobacco onions

### MUNCHIES ON THE TABLE

#### YOGURT RAISINS AND WASABI PEAS

#### CHILI LIME JUMBO PEANUTS

#### SPICED CASHEW & ALMONDS

### SWEET TREATS

#### ASSORTED BON BONS AND FUDGE BITES

#### DR PEPPER® CUP CAKES

#### LEMON CUPCAKES WITH LAVENDER HONEY BUTTERCREAM

#### RASPBERRY TIRAMISU WITH BAILEYS CREAM

#### ÉCLAIR WITH WHISKEY CREAM

#### ASSORTED CAKE POPS