

**Lunch - \$15**

First Course

Paco Shrimp (2 piece) - Large gulf shrimp stuffed with horseradish, wrapped in bacon and deep-fried. Served with a Dijon mustard and white wine sauce, garnished with roasted red bell pepper puree.

Wild Mushroom Toast (2 piece)

Second Course

Seasonal foraged mushrooms sautéed with fresh herbs and garlic butter, served on brioche toast, with mascarpone cheese.

Wild Boar Ragu - Texas wild boar braised in burgundy wine with pancetta and mire poix. Served with fettuccine and Pecorino Romano.

Chicken Marsala - This house specialty starts with a boneless breast of chicken sautéed with sliced mushrooms, tomatoes, red bell peppers, and garlic in a dry Marsala wine sauce.

Daily Fish Special - Our fish comes in fresh every day. Your server will tell you about the chefs selection for today.

**Dinner - \$33**

First Course

Paco Shrimp (2 piece) - Large gulf shrimp stuffed with horseradish, wrapped in bacon and deep-fried. Served with a Dijon mustard and white wine sauce, garnished with roasted red bell pepper puree.

Wild Mushroom Toast (2 piece) - Seasonal foraged mushrooms sautéed with fresh herbs and garlic butter, served on brioche toast, with mascarpone cheese.

Second Course

Wild Boar Ragu - Texas wild boar braised in burgundy wine with pancetta and mire poix. Served with fettuccine and Pecorino Romano.

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Dessert

Housemade Dark Rum Infused Chocolate Ganache - With toasted almonds and caramel