

OUTLET EVENTS MENU

W AUSTIN

LIGHT BITES

PER DOZEN

CHEVRE SPREAD

Cured tomato, smoked pecan, TX fougasse
\$96/dozen

ARANCINI

Parmesan aioli
\$96/dozen

BRAISED SHAVED BEEF

Horseradish cream, crostini
\$108/dozen

BEEF TARTARE

Shaved cured egg yolk, toast point
\$108/dozen

SAMOSAS

Chimichurri
\$84/dozen

BEEF WELLINGTON

Caramelized Onion Sauce
\$84/dozen

SMOKED LAMB CHOPS

Salsa Verde
\$84/dozen

PEAR & BRIE PHYLLO WRAPS

Seasonal Preserves
\$84/dozen

PIEROGI

Wild Mushroom, Potato, Maple Buttermilk
\$84/dozen

COCONUT SHRIMP

Pineapple Pico
\$84/dozen

CHICKEN BITES

House pickle, hot honey
\$96/dozen

CHICKEN MEATBALLS

Shaved parmesan, lemon aioli
\$96/dozen

TUNA CRUDO

Dionisie, pickled shallot, capers, potato crisp
\$110/dozen

MINI CRAB CAKES

House Made Tartar Sauce, Chive
\$84 / dozen

QUESADILLA BITES

Avo Crema, Cilantro
\$84/dozen

BLACK BEAN EMPINADA

Chipotle Crema
\$84/dozen

BREAKFAST

Includes coffee and juice

\$45

FOR THE TABLE

Assorted Pastries

FIRST COURSE

Individual Fruit and Yogurt Parfaits

SECOND COURSE

Choice Of,

CROISSANT SANDWICH

Egg, Bacon Jam, Comte Cheese, Bacon Aioli, Tomato, Arugula, Petite Salad

FARMER'S MARKET BOWL

farro, Quinoa, Bulgur, Roasted Carrot, Cauliflower, Poached Egg, Avocado, Sprouts, Pepitas, Apple Cider Vinaigrette

WILD MUSHROOM & LEEK QUICHE

Cage Free Eggs, Pure Luck Goat Feta, Chives, Petite Salad

APPLEWOOD SMOKED HAM QUICHE

Cage Free Eggs, Aged Gruyere, Spinach, Petite Salad

\$55

FOR THE TABLE

Assorted Pastries

FIRST COURSE

Individual Fruit and Yogurt Parfaits

SECOND COURSE

Choice Of,

BLUE CRAB BENEDICT

Texas Gulf Crab, Soft Leeks, Griddled Corn Cake, Poached Eggs, Hollandaise, Baby Lettuces

FRENCH TOAST

Orange Marmelade, Crème Fraiche, Marcona Almonds

SERENADE STEAK AND HASH BROWNS

Pan Seared Bavette, Beef Jus, Poached Egg, Pickled Red Fresno, Chimichurri, Baby Lettuces

ALL DAY

Includes coffee and tea

\$50

FOR THE TABLE

Choice Of,

HOUSEMADE GOUGERES

Smoked Bacon Jam, Boursin Cheese, Baked Gruyere

WHIPPED CHEVRE SPREAD *V

Goat Cheese, Onion Oil, Cured Tomato, Pecans, Texas Fougasse Bread

SECOND COURSE

Choice Of,

KALE SALAD

Chevre, Walnut, Pickled Shallot, Poached Apple Vinaigrette

Add Chicken or Shrimp

EGGS BENIDICT

Two Poached Eggs, Applewood Smoked Ham, English Muffin, Hollandaise Sauce,
Roasted Potatoes

CHICKEN CORDON BLEU

Brined Chicken Breast, Applewood Smoked Ham, Aged Gruyere, Lettuce, Tomato, Shaved
Onion, Dijonnaise, Brioche Bun, House Frites

DESSERT

Choice Of,

PECAN ÉCLAIR

Caramel, Praline, Pecan Mousseline, Tuille

VEGAN CRÈME BRULEE

Coconut & Oat Milk, Orange Peel, Vanilla Bean, Raspberry Coulis, Berries

\$60

FOR THE TABLE

Choice Of,

HOUSEMADE GOUGERES

Smoked Bacon Jam, Boursin Cheese, Baked Gruyere

WHIPPED CHEVRE SPREAD *V

Goat Cheese, Onion Oil, Cured Tomato, Pecans, Texas Fougasse Bread

SECOND COURSE

Choice Of,

CARPACCOP CESAR SALAD

Top Round, Capers, Parmesan, Bouqroenes, Sourdough Croutons

Add Chicken or Shrimp

BLUE CRAB BENEDICT

Texas Gulf Crab, Griddled Corn Cakes, Soft Leaks, Poached Eggs, Hollandaise, Baby
Lettuces

Redfish*GF

Ratatouille, Sauce Romesco, Fines Herbs

STEAK FRITES *GF

Grilled 8oz Bavette Steak, Compound Butter, House Frites, Maladon Salt, Rouille Aioli

DESSERT

Choice Of,

PUMPKIN PIE

Pumpkin Cream, Chocolate, Orange, Crème Anglaise

PECAN ÉCLAIR

Caramel, Praline, Pecan Mousseline, Tuille

VEGAN CRÈME BRULEE

Coconut & Oat Milk, Orange Peel, Vanilla Bean, Raspberry Coulis, Berries

DINNER

\$75

FOR THE TABLE

HOUSEMADE GOUGERES

Smoked Bacon Jam, Boursin Cheese,
Baked Gruyere

FIRST COURSE

Choice Of,

KALE SALAD

Chevre, Walnut, Pickled Shallot,
Poached Apple Vinaigrette

BASCONNAISE *VG, GF

Baby greens, haricots verts, fennel,
watermelon radish, smoked almonds,
agave vinaigrette

SECOND COURSE

Choice Of,

Roasted Half Chicken

Celery Root Puree, Sweet Potato,
Wild Mushroom, Au Jus

Redfish*GF

Cabbage, Peas, Beurre Blanc

GRILLED CAULIFLOWER STEAK *V, GF

English Peas, Asparagus, Squash,
Mushroom Velouté, Collard Green Pistou

DESSERT

Choice Of,

PECAN ÉCLAIR

Caramel, Praline, Pecan Mousseline, Tuille

VEGAN CRÈME BRULEE

Coconut & Oat Milk, Orange Peel, Vanilla Bean,
Raspberry Coulis, Berries

\$95

FOR THE TABLE

HOUSEMADE GOUGERES

Smoked Bacon Jam, Boursin Cheese,
Baked Gruyere

FIRST COURSE

Choice Of,

CARPACCIO CAESAR SALAD

Top Round, Capers, Parmesan, Bouqroenes,
Sourdough Croutons

SMOKED CARROT SALAD *V, GF

Arugula, caramelized Plum, Point Reyes
Toma, Pecans, Stone Fruit Vinaigrette

CRUDO OF THE DAY

Cured Cucumber, Pickled Golden Beet, Orange,
Fried Garlic, Spring Oil, Chili Oil

SECOND COURSE

Choice Of,

REDFISH *GF

Cabbage, Peas, Beurre Blanc

DUCK CONFIT *GF

Butternut Squash Puree, Smoked Cipollini,
Orange & Fig Jus

STEAK FRITES *GF

Grilled 12oz New York Strip, House Frites,
Sauce Bordelaise, Maldon Salt

DESSERT

Choice Of,

PUMPKIN PIE

Pumpkin Cream, Chocolate, Orange, Crème
Anglaise

PECAN ÉCLAIR

Caramel, Praline, Pecan Mousseline, Tuille

VEGAN CRÈME BRULEE

Coconut & Oat Milk, Orange Peel, Vanilla Bean,
Raspberry Coulis, Berries

DINNER CONTINUED...

\$115

FOR THE TABLE
Choice Of,

HOUSEMADE GOUGERES
Smoked Bacon Jam, Boursin Cheese, Baked Gruyere

WHIPPED CHEVRE SPREAD *V
Goat Cheese, Onion Oil, Cured Tomato, Pecans,
Texas Fougasse Bread

FIRST COURSE
Choice Of,

BASCONNAISE *VG, GF
Baby greens, haricots verts, fennel, watermelon radish,
smoked almonds, agave vinaigrette

SMOKED CARROT SALAD *V, GF
Arugula, caramelized Plum, Point Reyes Toma, Pecans,
Stone Fruit Vinaigrette

BEEF TARTARE
Grassfed Angus, Cured Egg Yolk, Dijon,
Chives, Toast Points

SECOND COURSE
Choice Of,

REDFISH *GF
Cabbage, Peas, Beurre Blanc

DUCK CONFIT *GF
Butternut Squash Puree, Smoked Cipollini,
Orange & Fig Jus

GRILLED CAULIFLOWER STEAK *V, GF
English Peas, Asparagus, Squash, Mushroom Velouté,
Collard Green Pistou

16oz SMOKED RIBEYE *GF
Sauce Bordelaise, Chimichurri, Garlic Butter

DESSERT
Choice Of,

PUMPKIN PIE
Pumpkin Cream, Chocolate, Orange, Crème Anglaise

PECAN ÉCLAIR
Caramel, Praline, Pecan Mousseline, Tuille

VEGAN CRÈME BRULEE
Coconut & Oat Milk, Orange Peel, Vanilla Bean,
Raspberry Coulis, Berries