

CROWN BLOCK

HOLIDAY LUNCH

\$75++ per person

FIRST COURSE

choice of

Caesar Salad

Little Gem Lettuce, Shaved Brussels Sprouts, Polenta
Croutons, Parmesan Reggiano,
Crispy Capers, Black Garlic Dressing

BLT Wedge

Nueske’s Bacon, Hearts of Palm, Tomatoes, Avocado,
Brazos Valley Blue Cheese Dressing

Lobster Bisque

Blue Crab Salad, Gruyere Toast

Southern Fried Chicken Bites

Cornflake Crusted Jidori Chicken Oysters,
Sweet Tear Drop Peppers,
Southwestern Chipotle Ranch

MAIN COURSE

choice of

Gnocchi

Sage Brown Butter, Maitake Mushrooms, Kale,
Cured Tomatoes, Roasted Squash

Blackened Texas Redfish

Tomato Creole, Rock Shrimp, Wilted Mustard Greens

Rosewood Ranches Wagyu Burger

Taleggio Cheese, Red Onion Marmalade,
Triple Cooked Fries, Truffle Aioli, Brioche Bun

Steak Frites

Triple Cooked Fries, Green Peppercorn Sauce

Braised Beef Short Ribs

Potato Puree, Pearl Onions, Horseradish Crumble

Enhancements

Shrimp Scampi 21 | Maine Lobster Tail 36 | Airline Chicken Breast 14

TABLE ENHANCEMENTS

Iced Seafood Tower

Maine Lobster, Snow Crab Claws, Jumbo Prawns,
Salmon Ceviche, East & Gulf Coast Oysters

Small (serves up to 3) 115
Large (serves up to 6) 230

Regiis OVA Caviar

Blue Corn Johnny Cakes, Traditional Accoutrements
Siberian 125 | Ossetra 140 | Golden Ossetra 205

East & Gulf Coast Oysters

Ask Server for Seasonal Oyster Selection
Ponzu & Pink Peppercorn Mignonette
Half Dozen 24 | Dozen 48

Filet Mignon 62

8oz, Certified Black Angus

Kansas City Striploin 72

16oz, Prime, Bone-In

DESSERT COURSE

choice of

Chocolate Peppermint Crème Brûlée

Whipped Eggnog Cream, Peppermint Bark

Turtle Creek Peanut Butter Bar

Valrhona Dark Chocolate Mousse, Creamy Peanut
Butter, Hazelnut Crunch, Caramel Corn