



LARIAT

RESTAURANT WEEK DINNER MENU

Fall | September 15-24, 2017

Choose one from each of the following three courses:

Starters

(gf) **Ceviche**

Shrimp, Cucumber, Tomato, Cilantro, Lime Juice, served with House-Made Tortilla Chips

*Whitehaven Sauvignon Blanc

(v) **Goat Cheese Medallions**

Zucchini, Squash and Carrot Slaw, Strawberry Beurre Blanc Sauce

*Whitehaven Sauvignon Blanc

(v)(gf) **Field Greens Salad**

Baby Mixed Greens, Cherry Tomatoes, Cucumbers, Black Beans, Roasted Corn, Cotija Cheese, tossed with Champagne Vinaigrette

*Picket Fence Chardonnay

Entrees

(v) **Tuscan Pasta**

Pasta, White Wine Garlic Sauce, Heirloom Tomatoes, Spinach
your choice of Chicken or Shrimp

*Ecco Domani Pinot Grigio

(gf) ***Atlantic Salmon**

Wild Rice, Grilled Asparagus, Garlic Lemon Butter Sauce

*Picket Fence Chardonnay

(gf) **Roasted Veal Medallions**

Sunchoke Puree, Chickpeas, Carrots

*Elouan Pinot Noir

(gf) ***6 oz Angus Filet Mignon**

Manchego Potato Gratin, Garlic Spinach, Portobello Demi-Glace Sauce

*Joel Gott Cabernet Sauvignon

Dessert

(v) Strawberry Swirl Cheesecake

Or

(v) Cream Puff with Chocolate Sauce

*Sparkling Wine

\$44

*add Wine Pairing \$15