

# Custom Greeting or Company Logo Here

## FIRST COURSE

(CHOICE OF ONE)

### YO House Salad

Spring Mix tossed with our garlic cilantro vinaigrette, caramelized pecans, Granny Smith apples, grape tomatoes, and goat cheese

### Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil

### Classic Caesar Salad

Our version of the classic with focaccia croutons

## SECOND COURSE

(CHOICE OF ONE)

### Filet Mignon

Served with mashed potatoes and seasonal vegetable

### Red Chili Rubbed King Salmon

Topped with cilantro, garlic, and sun-dried tomato butter and served with wild rice and seasonal vegetables

### Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

### Conchigli ala Pesto

Shell-shaped pasta tossed in a Texas Pecan Pesto, sun-dried tomatoes, asparagus tips, and portobello mushrooms

## THIRD COURSE

( CHOICE OF ONE )

### Jack Daniels Pecan Pie

Sweet custard pie made with Texas pecans and served with a Jack Daniels Creme Anglaise

### Flourless Chocolate Cake

Gluten-free chocolate torte spiked with Chambord and served with Raspberry Coulis

### Prickly Pear Sorbet

with fresh berries

## Menu 1

**\$75 PER PERSON + TAX & GRATUITY**  
**SOFT DRINKS & TEA INCLUDED**