CATERING BY
CHEF KENT
RATHBUN

A LA CARTE MENU

Texas Four Course Dinner

FIRST COURSE

Cedar Plank Smoked Salmon
roasted corn butter, creamy red skin potato purée

SECOND COURSE

Roasted Golden Beets
avocado, local goat cheese, basil pesto olive oil

THIRD COURSE

Chili Crusted Beef Tenderloin
Dr Pepper demi, creamy chipotle carnival cauliflower, cotija cheese

DESSERT

Lemon Poppyseed Poundcake
balsamic marinated peaches, toasted vanilla meringue