

ISES AUSTIN GALA

June 6, 2014 | Palm Door on 6th | Plated Dinner

PASSED APPETIZERS

Tuna Tartar | Wonton Crisp | Spicy Remoulade | Tobiko Caviar

Pork Belly Bahn Mi

"B"LT | Roasted Beets | Herbed Goat Cheese | Butter Lettuce | Heirloom Tomato

Marinated Gulf Shrimp | Jicama | Grapefruit | Avocado

DINNER

On the Table

House Made Pickled Vegetables

Sweet Texas Onion Tart with Gruyere

Plated First Course

Texas Grilled Peach & Mozzarella Stack | Baby Greens | White Balsamic Vinaigrette | Tequila Agave

Steak House Style Dinner

Center Cut Angus Beef Tenderloin | Chimichurri Compote Butter

Stuffed Lobster Tail | Creole Jalapeno Mustard

Family Style Sides

Baby Marbled Potatoes | Citrus | Rosemary | Garlic

Kale | Quinoa | Crispy Coconut

Summer Succotash | Corn | Edamame | Tomato

Vegan, Gluten-Free, & Dairy-Free Options

Chiles Rellenos | Creamy Barley | Veggies

Chickpea Cakes | Mashed Avocado | Smoked Mushroom Bacon