

# FEATURING THE WINES OF FESS PARKER STA. RITA HILLS, SANTA BARBARA COUNTY CA.

WEDNESDAY JUNE 20, 2018

\$105.00 (+TAX & GRATUITY) PER PERSON (LIMITED TO THE FIRST 50 GUESTS)

Make Your Reservations By Calling 817–877–3413

### **RECEPTION**

(6:30 PM)

COOL RANCH CEVICHE WON TON TACO

MC™ LEMON CHIPOTLE GOAT CHEESE RICOTTA CROSTINI

FRIED SQUASH BLOSSOM STUFFED WITH AVOCADO & OAXAXA CHEESE

(Marcella's White Blend 14')

#### DINNER

(7:15 PM)

#### SUMMER GARDEN MIXED GRILL SALAD

Summer Garden Lettuces & Micro Greens, Shaved Fennel, Watermelon Radishes,
Chilled Beets, Roasted Carrot Strings, Smoked Texas Beef Sausage, South Texas Nilgai Sausage,
Orange Jalapeno Quail Pops, & A Deviled Quail Egg. With A Lite Pinot Noir Vinaigrette.

(Ashley's Sta. Rita Hills Pinot Noir 15')

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### SECOND COURSE

### MICHAELS "JAMES BEARD DINNER" PEPITA-CRUSTED GULF RED SNAPPER

Atop A Toasted Angel Hair Pasta Cake With Tropical Fruit Pico Relish & Roc-Doc Chipotle Butter Sauce.
(Ashley's Sta. Rita Hills Chardonnay 15')

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## THIRD COURSE

## CHARCOAL GRILLED TEXAS WAGYU BEEF TRI-TIP "SANTA MARIA" ROAST

Sliced "Texas Scharbauer Ranch" Wagyu Sirloin Tri-Tip, Garlic Butter, Fresh Romesco Salsa, Santa Barbara Pinquito Beans, & Mc™ Jalapeno Mac & Cheese.

(The Big Easy" 15')

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THE FESS PARKER DINNER 02-10-1994! DESSERT COURSE

### **RASPBERRY TIRAMI SU**

Our Summer, Fruit Version, Of The Italian Classic "Pick Me Up" With Jalapeno Mango Sauce. (Fess Parker Reisling 16')

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MICHAEL S. THOMSON REGGIE EVANS

**JORGE ROMERO** 

**V.P. & DIRECTOR OF SALES CRAWFORD MALONE** 

Chef ★ Proprietor "FESS PARKER" Executive Chef

