



Available through October 2017

General Manager Davie Guynn and Executive Chef Isaias Ramirez invite you to try some of their favorite local creations.

## Breakfast

### Egg White and Smoked Salmon Sandwich

queso fresco, caper cream cheese and shaved red onion on brioche

### Beef and Egg Naan Burrito

sirloin, smoked cheddar, purple onions and potato coins

## Sandwiches

### Cattle Drive Caesar Club

sirloin steak, lettuce, beefsteak tomato, Parmesan cheese on baguette; served with house-made potato chips

### Grilled Tofu and Veggies Sandwich

sautéed bell peppers, portabella mushrooms and onions on a telera bun

## Salads

### Trinity Salad

micro-greens, Gulf Coast seafood and spicy papaya dressing

### Roasted Chicken and Mango Salad

papaya, guava dressing

## Soup

### DeSoto Bean Bowl

white bean soup with crispy pancetta

### Texan Potato Soup

sweet potato with cilantro crème garnish

## Snack / Appetizer Trays (Cold)

### Dallas Nasher

shrimp avocado on crostini, roast beef with blue cheese and prosciutto roll-up

### Meadows Medley

artichoke bottoms with crab meat, curry chicken on endive leaves and eggplant veggie roll-ups

## Snack / Appetizer Trays (Hot)

### Star of Texas Sampler

cheese and smoked salmon with mini baked potatoes, three-cheese crostini and mini chicken Wellington

### Cowboy Trio

dragon shrimp, pecan chicken tenders and bacon-wrapped chicken

## Entrees

### Grass-Fed Black Angus Jumbo Beef Skewers

mushroom risotto, grilled vegetables and port wine reduction

### Garland Chicken

chicken stuffed with crab and pineapple, glazed tri-color carrots, almond-saffron rice and roasted yellow bell pepper

### Honey-Ginger Blackened Salmon

green onions, basmati rice and sautéed spinach

### Lone Star Lamb Chops

goat cheese mashed potatoes, sautéed baby vegetables and Texas cabernet reduction sauce

## Dessert

### Chocolate Croquant

chocolate petit four, berries and peach slice

### Southern Crème Brûlée

topped with Monin whipped cream

**To Order:** Local: (469) 461-0283 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)