



MAVERICK

TEXAS BRASSERIE

Southtown

Christmas Eve Dinner Menu

\$85 PER PERSON

\$45 PER PERSON WINE PAIRING

\$25 CHILDRENS MENU

AMUSE BOUCHE

First Course

HAMACHI SASHIMI

fennel relish, preserved lemon

DUCK CONSOMME

chestnut, fig ravioli

ROASTED HEIRLOOM BEET SALAD

tarragon vinaigrette

AMERICAN CAVIAR WITH BLINIS, CREME FRESH, CHOPPED EGG & CHIVES

\$50 supplement per person

Second Course

PAN SEARED SWEET BREADS

caramelized onions, pickled mustard

DUCK LIVER MOUSSE

house-made bread

STEAMED ASPARAGUS

truffled poached egg

Third Course

ROASTED 8OZ NEW ZEALAND GRASS FED TENDERLOIN

asparagus, potato pave, sauce medoc

SEARED DIVER SEA SCALLOPS

parsnip mousseline

WILD MUSHROOM STREUSEL

grilled asparagus, baby carrots

supplement shaved perigord black truffles to any plate \$50

SAMPLE MENU- ITEMS SUBJECT TO CHANGE



MAVERICK

TEXAS BRASSERIE

Southtown

New Years Eve Dinner Menu

\$85 PER PERSON FIRST SEATING/ \$115 SECOND SEATING

\$45 PER PERSON WINE PAIRING

\$25 CHILDRENS MENU

AMUSE BOUCHE

First Course

CURED SCALLOP SASHIMI
champagne pearls

CARPACCIO OF GRASS FED NEW ZEALAND BEEF
frisee & dijon

FOIE GRAS TORCHON

PLATEAU OF SEAFOOD

\$50 supplement per person
market shellfish

Second Course

LOBSTER ÉCLAIR

BONE MARROW & BEEF TARTARE

HAND-ROLLED GNOCCHI
forrest-harvested & burgundy mushrooms

Third Course

ROASTED FRENCH LAMB RACK
pomme dauphinoise, braised carrots

SEARED ALASKAN HALIBUT
heirloom beets & blood orange caviar

SEARED MAGRET OF DUCK CONFIT LEG
lentil salad & pomegranate molasses

WELLINGTON
wild mushrooms, chestnut, pecan

****supplement shaved perigord black truffles to any plate \$50****

SAMPLE MENU- ITEMS SUBJECT TO CHANGE