

Uncork

VALENTINE'S DAY

with Texas Wines

Texas Surf & Turf

APPETIZER

Gulf Coast Oysters Rockefeller

Suggested Pairing:
Texas Sparkling White
Chardonnay

DINNER

Grilled Tiger Prawns

with lemon and basil

Porterhouse Steak

with herb compound butter

Wedge Salad

Roasted Vegetables

Suggested Pairing:
Sauvignon Blanc
Pinot Noir

DESSERT

Prosecco Soaked Strawberries

Chocolate Raspberry Soufflé

with fresh whipped cream

Suggested Pairing:
Chenin Blanc
Sparkling Moscato



Appetizer



SPARKLING
WHITE



CHARDONNAY

Dinner



SAUVIGNON
BLANC



PINOT NOIR

Dessert



CHENIN
BLANC



SPARKLING
MOSCATO

SURF & TURF MENU

We invite you to uncork love this February with some of our favorite pairings.

FIRST COURSE - APPETIZER

Gulf Coast Oysters Rockefeller

Appetizer Wine Option 1: Texas Sparkling Wine

Sparkling wine is the perfect pairing for all kind of oysters. The bright acidity of the sparkling wine gives a great contrast to the rich smoothness of the oyster. The lemon-citrusy aromas from the wine complement the greens and the smokiness of the bacon.

Appetizer Wine Option 2: Chardonnay

A full bodied oaked Chardonnay carries flavors of ripe fruits like lemon, apple, pear, passionfruit and aromas of white flower, lemon zest, limestone and other minerals. The richness and minerality of the Chardonnay balances that of the oysters and brings a bright refreshing finish to the dish.

SECOND COURSE - DINNER

Grilled Tiger Prawns with lemon and basil, Porterhouse Steak with herb compound butter, Wedge Salad, Roasted Vegetables

Dinner Wine Option 1 : Sauvignon Blanc

A white wine that is full bodied. It boasts of lime, green apple, passion fruit and white peach flavors and an abundance of herbaceous aromas. The full body will go well with the steak but won't overpower the delicate prawns and the herbaceous aromas will highlight those in the prawns and the compound butter on the steak.

Dinner Wine Option 2 : Pinot Noir

The light body of this red wine and the flavors of cranberry, cherries and raspberries complement the steak and aromas of vanilla, licorice, mushrooms and cloves accentuate the earthy taste of the prawns. Pinot Noir is a great all-around wine and this pairing is no exception.

THIRD COURSE - DESSERT

Prosecco soaked strawberries, chocolate raspberry soufflé with fresh whipped cream

Dessert Wine Option 1: Chenin Blanc

With aromas of peach blossom, lime zest, lime leaf and a vivid floral bouquet with hints of orange zest, the Chenin Blanc complements and makes the fruit and chocolate come to life. Add some homemade fresh whipped cream and this pairing will be really rounded out.

Dessert Wine Option 2: Sparkling Moscato (Spumante)

This sweet sparkling white wine with medium acidity has flavors of apricots, peaches, nectarines, Meyer lemon and aromas of honeysuckle, vanilla bean, orange blossom and caramel. The flavors and aromas of the wine will accentuate those in the desert and the bubbles will bring a nice palate cleansing ending to a delicious rich meal.