



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

RESTAURANT WEEK 2015

FIRST COURSE (Choice of One)

BUCKWHEAT BLINIS / smoked trout roe, beet purée, crème fraîche

CHILLED PEA SOUP / curried blue crab and Granny Smith apple

AHI TUNA / sake-pickled watermelon, garden radish, enoki mushroom, mustard caviar

HEIRLOOM BEETS / salad of gold, red and pink beetroot, goat cheese and truffle honey

SECOND COURSE (Choice of One)

GINGER MISO SWORDFISH / basmati rice, cashew, green apple curry nage

PAN SEARED SALMON / English peas, pearl onions, mushrooms, pea tendrils

BLACKENED FLAT IRON / chimichurri, roasted marble potatoes, cherry tomato salad

MAGDALENA BAY SCALLOPS / white clam sauce, crisp smoked bacon, yukon gold dice, celery hearts

THIRD COURSE (Choice of One)

OLIVE OIL CAKE / strawberry compote, citrus mascarpone

LEMON "ICE BOX" / hazelnut streusel, caramel ice cream

ROSE, PISTACHIO, WATERMELON / rose scented cream, crushed pistachio, watermelon granité, candied watermelon rind

\$45 PER PERSON
(Tax & Gratuity Not Included)