

# DRISKILL GRILL

## TEXAS INDEPENDENCE DAY PATRIOTIC PAIRING

Four-Course Dinner  
\$78 Per Person  
\$40 Wine Pairing

### FIRST COURSE

short rib rellenos  
cumin crème fraiche, vibrant slaw

### SECOND COURSE

brazos ceasar  
shaved parmesan, anchovies, garlic crouton

### THIRD COURSE

ranger cattle dry aged 6oz ny strip  
roasted carrots, loaded grilled 1/2 idaho  
aged sherry demi-glace

### DESSERT COURSE

1886 chocolate cake  
*(time-honored original hotel recipe)*



*\*20% gratuity will be added to all parties. There is a risk associated with consuming raw or under cooked foods such as meat, poultry, seafood, or egg products, especially if you have certain medical conditions. Please make us aware of any dietary restrictions.*