



Texas Olive Store Valentine's Day Dinner

Menu

Aperitivo (Appetizers & Welcome Toast)

Assorted appetizers including stuffed olives, cheeses, and crackers

Wine Pairing: Flat Creek Raspberry or Almond Sparkling wine

Insalata (Salad)

Pear Creek Lettuce Cup and Spring Mix Salad with Apple Vinaigrette

Wine Pairing: Westcave White Merlot or Bell Springs Viognier

Primo (Starter)

Lobster Bisque with Toasted Crostini featuring Terra Verde Extra Virgin Olive Oil

Wine Pairing: Bell Springs Viognier or Westcave Viognier

Secondo (Main Course)

Roasted Beef Tenderloin prepared with Texas Blend Extra Virgin Olive Oil with a Balsamic Wine Reduction complemented with a Seared Diver Scallop with Sea Salt & Terra Verde Extra Virgin Olive Oil

Wine Pairing: Flat Creek Super Texan

Or

Sautéed Salmon in Lemon-Oil Caper Sauce using Texas Blend Extra Virgin Olive Oil, complemented with a Seared Diver Scallop with Sea Salt & Terra Verde Extra Virgin Olive Oil

Wine Pairing: Bell Springs Viognier or Westcave Viognier

Contorno (Side)

Fingerling Potatoes prepared with Sola Stella Extra Virgin Olive Oil

Dolce (Dessert)

Vanilla Bean Ice Cream with Fresh Berries & Chocolate with Fig Balsamic Sauce

Wine Pairing: Flat Creek Raspberry or Almond Sparkling wine

Coffee available upon request

Dinner, including wine pairing, is \$75 per person. You may choose our accompanying wines or select from our wide selection of fine Texas Wines by the bottle for your table. Please call 512-607-6512 to make your reservation.