



S C R E E N D O O R

A MODERN SOUTHERN KITCHEN

One Arts Plaza • 1722 Routh St # 132
Dallas, TX 75201 • 214.720.9111

3 COURSE NEW YEAR'S EVE DINNER MENU 2009-2010

5:30 seating: **\$55**

AMUSE

Spicy crab dip, tabasco crackers

FIRST COURSE

Fried green tomato napoleon, Karin's ham, house pulled mozzarella & basil salad

Warm crispy lacquered pork belly, crawfish tail, olive & tangerine

Butter lettuce, roast heirloom beets, goat cheese, Rio grapefruit & pecan vinaigrette

Pieds du cochon, veal sweetbreads, hen of the woods & arugula

New Orleans style gumbo

MAIN COURSE

Seared day boat scallops & grits, mushroom, bacon & lobster sauce

Pan roasted red snapper, tasso, okra, parsnip, greens & key lime broth

Brace of buttermilk fried Texas quail, rutabaga mash & truffle gravy

Rabbit cassoulet, red beans, fresh bacon, andouille & cornbread crumbs

Sugar & spice duck breast, mustard sprouts, celery root puree & candied persimmon

Prime filet of beef tenderloin, oxtail hash, porcini jus & béarnaise

DESSERT

Orange crepes, pecan praline sauce & buttermilk ice cream

White chocolate & banana bread pudding, bourbon hard sauce

Warm chocolate pudding cake, vanilla sugar whipped cream & toasted coco nibs

