

NYE PRIX FIXE

\$65

HAPPY
2017!

FOR THE TABLE

ANTIPASTI *marinated olive, toasted almond butter, crusty baguette*

STARTER

GUAJILLO LOBSTER BISQUE *roasted corn, potato dumplings*

LUMP CRAB LOUIE SALAD *baby iceberg, avocado, radish, pickled sweet pepper, grated egg*

SIMPLE GREENS SALAD *roasted tomato vinaigrette, pita chips, crisp shallot, feta*

LAMB DUMPLINGS *black eyed pea mousse, minted honey, ginger gastrique*

MAIN

SUNFLOWER SEED CRUSTED FLOUNDER *crawfish sauce, thumbelina carrots, black beans*

BEEF TENDERLOIN ROAST *pommes aligot, huckleberry demi-glace, grilled broccolini*

ROASTED CHICKEN *pork belly red beans & rice, charred okra, fried pickles*

ATLANTIC SALMON *crab avocado relish, sweet potato purée, brussel petals, jalapeño beurre blanc*

GRILLED CAULIFLOWER 'STEAK' *cipollini, baby kale, calabrese, black radish, golden raisin brown butter*

DESSERT

SALTED CARAMEL CRÈME BRÛLÉE *toffee popcorn*

CHOCOLATE MOUSSE TRIFLE *kahlúa cake, cherry whipped cream, feuilletine*

EGGNOG BREAD PUDDING *hot buttered rum, cashew brittle*

WINE PAIRINGS AVAILABLE

GIFT CARDS - available for purchase here or on our website PARTIES OF 8 OR MORE - 20% service charge

EVENT DINING - Carolina Dominguez carolina@nlggroup-dallas.com 469-941-7932 direct line

*Please inform your server of any dietary/allergy concerns & restrictions.
Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses.*

PRESTON
HOLLOW

DISH |

