



A Truly Texas Valentine's Dinner

Featuring Texas-grown ingredients and house-made delicacies

Choice of one from each course, tea or coffee, and a complimentary glass of sparkling wine

Appetizers

House-made gnocchi, covered in béchamel, topped with parmesan, broiled to order

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Crepe, goat cheese filling, microgreen salad, quenelle of roasted beets

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Crispy quail legs, silver dollar biscuits, warm honey

Salads

Roasted pear, pomegranate seeds, shaved fennel, on a bed of spring greens

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Roasted beets, house-made ricotta, bacon lardons, and red onion, on a bed of spinach and microgreens

—
Avocado slices, orange segments, and toasted pecans, on a bed of spinach and arugula

Entrees

Syrah slow braised, lamb shoulder with house-made gnocchi

—
Gulf crab cakes with citrus beurre blanc and wilted spinach

—
Wild mushroom ragu over house-made pappardelle, with roasted garlic crostini

Desserts

Chocolate pot de creme

—
Fruit galette with house-made lemon ricotta

Beverages

Begin or end your meal with a complimentary glass of sparkling wine

—
Iced tea or coffee

—
38.00/per person - tax and gratuity not included

Music by Lishman & Prewitt

Redbud Cafe proudly offers a *truly Texas* Valentine's Dinner featuring :

Arnosky Family Farms, **table flowers** and **edible garnish**, Blanco, Texas

CKC Farms, **goat cheese** - Blanco, Texas

Bella Verdi Farms, **microgreens** - Dripping Springs, Texas

Diamond H Ranch, **quail** - Bandera, Texas

Rio Grande Valley, **oranges** - Edinburg, Texas

Twin County Dorpers Ranch, **lamb** - Harper, Texas

Kitchen Pride Mushroom Farms, **mushrooms** - Gonzales, Texas

McCall Creek Farms, **pecans** - Blanco, Texas

Burleson's Pure Honey, **honey** - Waxahachie, Texas

Real Ale Brewing Company, **beer** - Blanco, Texas