

PYRAMID

RESTAURANT & BAR

40th Anniversary Menu

Salad

*Organic Baby Greens
Dried Fruit, Local Chèvre Apricot-Jalapeno Vinaigrette*

Soup

*Asparagus Bisque
Smoked Onions, Lemon Crème Fraîche*

Entrée

*New York Striploin,
Deep Ellum Blue Gratin, Yukon Mash, Cabernet-Veal Glace
Or
Charred Salmon,
Smoked Fennel Bulb, Saffron Orzo Risotto, Tomato Bisque
Or
Roast Poussin,
Sweet Potato Hash & Petite Vegetables, Riesling Pan Jus*

Optional Course \$12.00

*Farmhouse & Deep Ellum Cheese Tasting, Chutney, Lavash &
Pumpkinseed Crackers*

Dessert

*Strawberry Tart,
Vanilla Bean Custard, Hazelnut Cinnamon Crust, Honey Ice Cream
Or
Hazelnut Espresso Brownie –
Milk Chocolate & Grand Marnier Mousse, Cocoa Meringue, Cinnamon Jus*

Price \$40.00 per person

Sommelier Wine Pairing for 3 Course Dinner 4oz Tasting \$24.00

Sommelier Wine Pairing for 4 Course Dinner 4oz Tasting \$32.00

Sommelier Wine Pairing for 5 Course Dinner 4oz Tasting \$40.00