

Red Cow

Spring SRW - 2025

\$65 Per Guest

Add Ons:

Bread & Butter

toasted baguette and house butter

Provençal Olives

citrus, calabrian chile, garlic, thyme GF/VEG/DF

Lobster Tail

add a 6oz lobster tail to any item GF

Crabmeat

add dungeness crabmeat to any item GF

Starters (choose one per guest)

Beef Tartare

cornichon, caper, quail egg, dijon, crostini DF

Salad Verte

gem lettuce, haricot vert, radish, champagne vinaigrette DF

Roasted Beets

fromage blanc, watercress, radish, hazelnuts, champagne vinaigrette GF

Mains (choose one per guest)

Burger & Frites

becher's fondue, applewood bacon, caramelized onion, tomato, spicy aioli, brioche
bun

Steak Frites

6oz wagyu bavette, pommes frites, horseradish cream GF

Ratatouille

zucchini, summer squash, eggplant, tomato, goat cheese, garlic, shallot, tart shell (gf),
caper, arugula green salad GF

Mussels & Frites

white wine, shallot, butter, fines herbs, pommes frites GF

Dessert (choose one per guest)**Profiteroles**

choux pastry, chef's ice cream

Pot de Crème

whipped cream, fresh berries GF

Apple Galette

pastry crust, apple, cinnamon, vanilla ice cream

Wine Specials:

Chateau La Croix du Duc Bordeaux Rouge - \$40/bottle

Red wine special - \$6.99 cost

Chateau de Fontenille Bordeaux Rouge - \$60/bottle

Red wine special - \$12.67 cost

Chateau Carrel Villa des Agnes - \$40/bottle

white wine special - \$7.70 cost

Chateau de Fontenille Bordeaux Blanc - \$60/bottle

Red wine special - \$12.53 cost

Cocktail Specials:

Huzzah! Spritz- \$15

House citrus infused vodka, St. Germain liqueur, orange-coriander honey, lemon, orange bitters, soda & sparkling wine - \$1.79 cost

Orange Dream N/A - \$7

DHOS orange NA liqueur, pineapple, lemon, vanilla, soda - \$1.31 cost