

Mother's Day

2019

benjy's

\$36 PER PERSON

FIRST COURSE

choice of:



BENJY'S FRENCH TOAST

- caramelized cajeta • blueberry jam

BABY SPINACH SALAD

- strawberries • caramel corn
- cane syrup vinaigrette

10-15 ONION TART

- goat cheese • marjoram
- smoked salmon

TOMATO GAZPACHO

- Texas olive oil • herbs



MAIN COURSE

choice of:

COFFEE BRAISED SHORT RIBS

- bbq tomato jam • creamed spinach
- crispy polenta

TROUT VERACRUZ

- tomatoes • olives • capers
- avocado • radish • cilantro

SUMMER VEGETABLE LASAGNA

- eggplant • summer squash
- tomatoes • herb ricotta

CROQUE MADAME STRATA

- ham • gruyere • brioche
- bechamel • dressed greens

DESSERTS

choice of:

MOM'S CHOCOLATE CAKE

- peca-fudge icing • vanilla bean ice cream

PINEAPPLE TRES LECHES



FEATURED WINES

VEUVE CLICQUOT 375ml \$35

- dry • white fruits • vanilla

JIM BARRY ASSYRTIKO clare valley 2017 \$45

- minerality • acidity • balance

MIRAVAL ROSÉ provance 2016 \$33

- floral • textured • complex

CAYMUS CABERNET 1L napa valley 2013 \$80

- rich fruits • velvety tannin • long finish

Cocktails

BLOODY MARY 9

- house-infused three pepper vodka • chili salt rim

GRAPEFRUIT EXPECTATIONS 9

- Campari • grapefruit • elderflower • "champagne"

SUNNY SEASON SANGRIA 9/32

- white wine • rum • pineapple • paula's orange liqueur

MIMOSAS 5/20

- passion fruit • blood orange

LOS AMORES 11

- tequila • crème de cassis • lime • strawberries

Mocktails

FRESA FASHION 4

- strawberry • mint
- old fashion syrup

COLD BREW 6

- texas pecan
- vanilla bean

TOPO CHICO 3

- sparkling mineral water
- grapefruit flavor

COCO LIMEADE 4

- coconut water • lime

IT'S THE JAM 3.5

- seasonal house made jam
- soda water