



# MAVERICK

TEXAS BRASSERIE

*Southtown*

## CULINARIA

**BRUNCH**

**\$25 PER PERSON**

**ONE CHOICE FROM EACH SECTION**

*Hors-D'œuvre*

**GAZPACHO**

chilled summer tomato soup

**FRENCH ONION**

caramelized onions, baguette, gruyere

**MIXED GREENS**

red wine agave vinaigrette, black berries, chèvre, pecans

*Plat Principale*

**BREAKFAST SCHNITZEL**

lemon brown butter caper sauce, two fried eggs

**FRENCH TOAST**

french orange liqueur battered brioche, vanilla creme anglaise

**PARISIAN BENEDICT**

poached egg, ham, mushrooms, hollandaise, croissant

*Dessert*

**FRIED SWEET DOUGH**

cinnamon sugar, seasonal jam

**PASTRY DU JOUR**

chef's daily selection



**MAVERICK**

TEXAS BRASSERIE

*Southern*

# CULINARIA

**\$55 PER PERSON**

*\$30 wine pairings*

*Hors-D'œuvre*

choose one

## **GOLDEN BEET SALAD**

spiced candied pecans, mixed greens, goat cheese, champagne vinaigrette

## **PATÉ DE CAMPAGNE**

housemade baguette, dijonnaise, frisée, radish, cornichons

*Suggested wine pairing - NV Moillard CHARDONNAY BELND Brut Crémant de Bourgogne*

*Plat Principale*

choose one

## **PORK SCHNITZEL**

lemon-caper brown butter sauce

*Suggested wine pairing - 2022 Domaine Deux Roches CHARDONNAY Saint Veran Burgundy*

## **SAUTEED RUBY RED TROUT**

pecan gremolata, haricot vert

*Suggested wine pairing - 2020 Pierre-Marie Chermette GAMAY 'Griottes' Beaujolais*

## **MOULES FRITES**

mussels in anisette sauce, hand cut frites

*Suggested wine pairing - 2021 Domaine Schlumberger PINOT BLANC Alsace*

*Dessert*

choose one

## **MAVERICK LEMON TART**

lemon curd, swiss meringue, raspberry coulis

## **CHOCOLATE BROWNIE POT DE CRÈME**

brownie pieces, chantilly

*Suggested wine pairing - NV Didier Meuzard PINOT NOIR BLEND Ratafia de Bourgogne*