

**CHAMBERLAIN'S  
FISH MARKET  
GRILL**  

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**RESTAURANT & CATERING**

**Restaurant Week 2017 ~ August 4th-26th**

**\$39 per person**

**Wines Paired with Each Course \$24.00 per person or \$9.00 per glass**

**Texas Peachy Keen**

*Sobieski Vodka, Fresh Peach Puree, Lemon Juice, Ginger Ale \$9*

**Starters**

**Organic Tomato Bisque, Crispy Basil, Grilled Brioche Croutons and Truffle Cheese**

*J. Pinot Gris, California 2016*

**Texas Watermelon and Charred Orange Salad with Baby Arugula,  
House Smoked Goats Cheese, Wild Blueberry Gastric**

*Dry Creek Fume Blanc, Sonoma 2016*

**Boston Lettuce Wedge Salad, Candied Walnuts,  
Green Apples and Zinfandel Blue Cheese Vinaigrette**

*Bella Provencale Rose, Provence France 2016*

**Specialty Course**

**\$7 per person**

**Ahi Tuna Poke, Truffle Citrus Ponzu, Fresno Peppers, Crispy Wonton**

**Entrées**

**Wood Grilled Filet Mignon**

**Wagyu Bacon Cheddar Grits, Marigold Cabernet Sauce**

*Milbrandt Cabernet Sauvignon, Columbia Valley 2015*

**Tortiglioni Pasta, Wood Grilled Shrimp, Smoked Pork Belly,  
Wilted Greens, Baby Heirloom Tomatoes, Lemon Saffron Sauce**

*Alois Lageder Pinot Grigio, Italy 2016*

**Korean Barbecued Wild Salmon**

**Snow Pea Tendril Fried Rice, Ginger Pickled Vegetables**

*Parducci "Small Lot Blend" Pinot Noir, Mendocino 2014*

**Pan Seared Chilean Sea Bass, Texas Shiitake Leek Compote, Port Wine Gastric Add \$14**

*Austerity Chardonnay, Arroyo Seco 2015*

**Dessert**

**Warm Texas Peach and Almond Crisp, Peach Ice Cream and Port Syrup**

*DR Loosen Bros. Riesling, Mosel Germany 2015*

**Triple Chocolate Peanut Butter Pie, Fresh Berry Sauce**

*Fonseca Bin 27 Ruby Port, Portugal NV*

**Meyer Lemon Sorbet and Snickerdoodle Cookies**

*Silvan Ridge Early Muscat, Willamette Valley 2015*