



**RETAILING
RESEARCH
COUNCIL**

Passed

Texas Gulf Snapper-Mango Ceviche, habanero-lime cream
Rabbit-Fennel Sausage, White Cheddar Biscuit
Local Goat Cheese Toast, balsamic strawberries

First Course

Thai Style Clam and Emerald Rice Porridge
spicy lotus root

Second Course - Family Style

Four Woods Smoked Salmon
cilantro lime creme fraiche
Wood Grilled Maple Leaf Farm Duck Breast
Remi Martin demi
Cumin Cured Filet, Shiner Bock
Shiner Bock chili sauce
Green Chili-Jack Cheese Grits
Green Apple Slaw

Dessert

Chocolate S'Mores Tart
roasted marshmallow

by Chef Kent Rathbun