



---

## LAW RESTAURANT

# CHEF EXPERIENCE DINNER

Join us for dinner in our show kitchen where Chefs Christof, Paolo & Ryan will guide you through a culinary adventure featuring local ingredients from the great state of Texas.

The dinner begins with a cocktail demonstration and tour of our kitchen and cellar. Our chefs and sommeliers will guide you through each course as it is prepared in front of you.

---



## **HOUSE CHARCUTERIE & CHEESE**

House Made Coppa, Pancetta & Chorizo | House Whipped Ricotta | Fresh Baked Rosemary Bread  
**PERRIER-JOUËT | GRAN BRUT | CHAMPAGNE | FRANCE**

## **FOIE GRAS VASO**

Cinnamon Stewed Apples | Pie Crust | Curried Caramel Corn  
**NEWTON | UNFILTERED CHARDONNAY | NAPA VALLEY | CA**

## **CRISPY PORK BELLY & CHARRED OCTOPUS**

Romesco | Watercress  
**PASSOPISCIARO | NERELLO MASCALESE | SICILY | IT**

## **DUELING STEAKS**

Akaushi Wet Aged Ribeye vs. 90-Day Dry Aged Ribeye | Wild Mushrooms | Crispy Potatoes | Chili Broccolini  
**MATTHIASSEN | CABERNET SAUVIGNON | NAPA VALLEY | CA**

## **GOAT CHEESE TARTLET**

Pear | Honey-Thyme Ice Cream  
**VEUVE CLICQUOT | DEMI-SEC CHAMPAGNE |**

---

The above is a sample menu. The menu and pairings for every dinner are customized based upon what our local farmers and purveyors are producing as well as your personal preferences.

Minimum of 4 guests required for dinner | Maximum of 10 guests

Price of \$150pp excluding tax and gratuity