

KISS

V I B E D I N I N G

DALLAS RESTAURANT WEEK DINNER MENU

\$49 PER PERSON

FIRST COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

JUMBO LUMP CRAB BEIGNETS

Beer battered with chipotle aioli & shaved radish

BOUDIN EGG ROLL

braised pork & rice stuffed crispy wontons with sweet chili sauce

CHICKEN DUMPLINGS

chicken & vegetable stuffed won tons, ponzu sauce, pickled ginger

SPINACH & CORN DIP

cream wilted spinach, roasted peppers, sweet corn, garlic toasted baguette

CREOLE DEVILED EGGS

4 deviled eggs, topped with cajun shrimp and andouille sausage, chipotle aioli

SECOND COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

GRILLED BAVETTE & SHRIMP

8oz prime bavette steak, grilled jumbo shrimp, jalapeno gravy, grilled asparagus, garlic mashed potatoes

BLACKENED REDFISH

gulf redfish crawfish, scallops, shrimp, sautéed spinach, cajun lemon butter sauce, dirty rice

SMOKED HALF CHICKEN

candy yams topped with marshmallows, grilled broccolini, Alabama white sauce

VEGAN ROASTED CAULIFLOWER

roasted cauliflower tossed in red pepper romesco sauce, vegan dirty rice, scallions

NOLA STUFFED CHICKEN

cornbread & sausage stuffing, garlic mashed potatoes, grilled asparagus, jalapeno crawfish gravy

THIRD COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

CLASSIC NY CHEESECAKE

Fresh strawberries and strawberry puree

SWEET POTATO BEIGNETS

vanilla gelato, maple syrup, powdered sugar

BANANA PUDDING

house-made whipped topping, sliced bananas, vanilla wafers, & caramel drizzle

A customary gratuity of 20% will be added to all checks. No substitutions. No split checks.

* DRESS CODE STRICTLY ENFORCED / MENU IS AVAILABLE TUESDAY - SUNDAY 5PM - 9PM *