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AMUSE BOUCHE

Crispy Latkes*

Smoked Trout Roe, Labneh, Dill

FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

Butter Crab Hummus*

Green Curry, Lemon Butter

Crispy Shallot Hummus

Zhoug, Chermoula

Hawaij Chile Hummus

Black Garlic, Chives

SECOND COURSE

Gulf Snapper Crudo*

Chili Oil, Sumac Vinaigrette, Lime Leaf Salt, Roasted Grapes

Simple Greens & Herbs

Pistachio, Crispy Seeds, Avocado, Sesame Dressing

Wood Fire Grilled Octopus*

Texas Olive Oil, Lemon, Laurel Aioli

THIRD COURSE

Mixed Grill Kebabs

*Wagyu Strip Loin**

*Lamb Chops**

Charred King Trumpet

*Aleppo Garlic Gulf Shrimp**

Grouper Sayadieh*

Vadouvan, Basmati

Mujaddara

Lentils, Basmati, Curry, Fried Onion

FOURTH COURSE

Traditional Baklava

Walnut, Pistachio, Cardamom Syrup

Warm Sticky Toffee Date Pudding

Vanilla Bean Ice Cream, Hard Sauce

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*