

DISH | PRESTON HOLLOW



VALENTINE PRIX FIXE

\$65

**20% off Any Wine Bottle over \$90
with purchase of the Prix Fixe**

STARTER

- GULF SHRIMP BISQUE *fried okra, spanish chile oil*
- TUNA PESCE CRUDO *compressed watermelon, sunflower sprouts, macadamia nuts*
- BURRATA CHEESE *marinated heirloom cherry tomato, paladin toast, volcano sea salt*
- WINTER GREENS *strawberry, blue cheese, brioche crouton, candied pecan, pomegranate dressing*
- BEEF TATAKI *chilled soba, citrus ponzu, mango, snap peas, avocado, sesame seed*

MAIN

- CORNMEAL CRUSTED LEMON SOLE *brussel sprouts, crisp pancetta, honey-mustard brown butter*
- ROASTED SALMON *avocado crab relish, whipped sweet potato, jalapeño beurre blanc*
- BEEF TENDERLOIN ROAST *candied garlic mashers, cipollini onion soubise, spinach mornay*
- HOUSE MADE SAFFRON LINGUINI *jumbo shrimp, baby spinach, cranberry beans, parmesan broth*
- SPICY FRIED CHICKEN *roasted marble potatoes, baby bok choy, caviar garnish*

DESSERT

- CHOCOLATE SALTED CARAMEL *dark chocolate ganache*
- PASSION FRUIT COCONUT CUSTARD *passion fruit gelée*
- WARM CHOCOLATE CHIP COOKIES *oven-ready gooey goodness*
- VANILLA BEAN CHEESECAKE *macerated berries, chambord*

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GIFT CARDS - available for purchase here or on our website

PARTIES OF 6 OR MORE - 20% service charge

EVENT DINING - contact Julie-Kim Ho julie@dish-dallas.com 214-901-3040

Please inform your server of any dietary/allergy concerns & restrictions.

Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses.