

# PYRAMID

## KRLD Restaurant Week

### Seared Scallops

frisée, arugula, green apples, pancetta & golden raisin sherry vinaigrette  
Wine Pairing: Bouchaine, Chardonnay, Carneros, Napa Valley 15.00

### Caesar

romaine hearts, polenta frites, caesar dressing, parmesan & white anchovies  
Wine Pairing: Domaine des Cassagnoles, Côtes de Gascogne 8.00

### Salmon Rillette

house smoked salmon, chives & crème fraiche, grilled baguette  
Wine Pairing: Domaine des Cassagnoles, Côtes de Gascogne 8.00

### Watermelon Brûlée

brazos valley feta cheese & herb garden mint salad  
Wine Pairing: Domaine de l'Hortus, Bergerie, Coteaux du Languedoc 8.00

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### Wild Boar Chop

chipotle jus, smoked cheddar stone ground grits & braised greens  
Wine Pairing: Kiepersol, Merlot, Tyler, Texas 12.00

### Five Spice Duck

Yam purée, carrots & orange glaze  
Wine Pairing: Gunderloch, Riesling, Kabinett, Jean-Baptiste, Rheinhessen 13.00

### Sweet Corn Ravioli

arugula, fennel, shaved corn, fava beans & cilantro veloute  
Wine Pairing: Calera, Chardonnay, Central Coast 14.00

### Achiote Quail

roasted poblano & cilantro risotto  
Wine Pairing: Massaya, Classic, Bekaa Valley 10.00

### Thai Salmon

green curry coconut broth, asparagus, eggplant & tomato confit  
Wine Pairing: Saint Clair, Marlborough 12.00

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### Green Tea Crème Brûlée

mint & candied ginger strawberries  
Wine Pairing: Canton Ginger Liqueur 8.00

### Mango Tart Tatin

Coconut Rum Ice Cream  
Wine Pairing: Canton Ginger Liqueur 8.00

35.00

André Natera, Executive Chef

Hunter Hammett, Sommelier