

# EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

**DILWORTH**  
tasting room  
PLAZA MIDWOOD

## **\$30 PER PERSON (2 COURSES) | \$40 PER PERSON (3 COURSES)**

Tax and Gratuity not included. Only one item can be chosen from each category.

No substitutions to menu items. Prix Fixe meals cannot be split or shared.

Limited to parties no larger than 8 guests.

### CHOICE OF APPETIZER

#### **BURRATA (2oz)**

Cherry Tomato, Basil, Balsamic Reduction,  
Arugula, Crostini

#### **MEDITERRANEAN SALAD**

Romaine, Cucumber, Tomato, Kalamata Olive,  
Red Onion, Feta, Focaccia Crumble, Choice of  
Ceasar\* or Za'atar Ranch

#### **PAN ROASTED BRUSSELS**

Sweet and Spicy Balsamic, Orange Fig Preserves,  
Roasted Pecans, Chives

### **HOUSE-MADE BREAD INCLUDED WITH ALL ORDERS**

House-made Focaccia,  
Rosemary, Olive Oil

### CHOICE OF ENTRÉE

#### **LAMB MEATBALL SPAGHETTI**

House-made Spaghetti, Basil Pomodoro, Parmesan

#### **CHICKEN & CACIO E PEPE**

Chicken Breast, Cacio e Pepe Gnocchi, Mirepoix,  
Chicken Demi-Glace

#### **BEEF SKEWERS (2)**

Beef Tenderloin Skewers Served with Herb Fries  
and Truffle Aioli on the Side

### CHOICE OF DESSERT

#### **ORANGE OLIVE OIL CAKE**

Chocolate Ganache, Espresso Gelato, Pistachio  
Crumble

#### **PISTACHIO CHEESECAKE**

Kataifi, Caramel

#### **ESPRESSO MARTINI**

Vodka, Brewed Espresso, Fernet Branco, Cocoa  
Powder

Parties of 6 or more will have an automatic 20% gratuity added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies. \*Before consuming, these items may be undercooked.

GF=Gluten free V=Vegetarian